

Spelt Cookies using SPELT & HONEY

SPELT & HONEY	10.000 kg
Margarine	5.500 kg
Sugar	5.000 kg
Whole egg	1.500 kg
Baking powder	0.200 kg
Total weight	22.200 kg

Mixing time: 2 – 3 minutes

Baking temperature: 180° C

Baking time: approx. 10 minutes

Instructions for use: Mix in a planetary mixer with hook or beater until a smooth dough has been formed. Take care not to overmix the dough. Allow the dough to stand in a cool place for at least 30 minutes. Roll the dough out to a thickness of approx. half a centimetre by hand or machine and cut out the cookies. If desired, decorate with coarse sugar, caster sugar or with beaten egg.



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