

Gluten Free Cookies using IREKS Singlupan

Ingredients:

	Kg
Singlupan	1.000 kg
Butter	0.500 kg
Sugar	0.550 kg
Eggs	0.200 kg
Baking Powder	0.020 kg
Flavour	g.s.
Total weight	2.270kg

Method:

- Mix butter and sugar smooth together.
- Fold in the other ingredients and mix slowly for approx. 3 minutes to a smooth dough.
- Possibly at the end of mixing time add the nuts or chocolate drops and mix it carefully under the dough.
- Make portions of 500 g and roll out to “sticks” and place them in the refrigerator or freezer.
- After cooling down cut into half centimetre pieces.
- Baking temperature: 180 C
- Baking Time: approx. 10 minutes