



SOFT & CHEWY CHOCOLATE COOKIE MIX

REF: CS329

Review date 11/04/06

Soft & Chewy Chocolate Cookie Mix is an add water only mix for producing deliciously soft and chewy, rich, dark chocolate cookies.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Soft & Chewy Chocolate Cookie Mix	5.000	11	0	<ul style="list-style-type: none">Place Soft & Chewy Chocolate Cookie Mix in a machine bowl fitted with a beater.Add water gradually while mixing on 1st speed. (The water should be tempered to give a final dough temperature of 18-20°C).Continue mixing on 1st speed for a further 1½ minutes or until the dough has bound together.Blend in any chocolate chips etc. on slow speed for a few seconds.Deposit required amount of cookie dough onto a baking tray (an ice cream scoop may be used to give consistent scaling weights) and flatten gently into puck shape.Bake at 170°C (350°F) for 14-16 minutes. DO NOT OVERBAKE. The baked cookies should be soft in the centre when leaving the oven to give a soft moist chewy eating cookie when cooled.
Water	0.650	1	7	
Chocolate chips etc. could be added to the dough at approximately 20% of the total dough weight. For example, to make chocolate chip cookies using the above recipe, add:-	1.130	2	8	
Total	6.780	14	15	

Please note:

When stored at temperatures below 10°C the mix can become compact and lumpy. For best results and for ease of handling, the mix should be tempered to between 10 and 20°C before use.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.

Macphie of Glenberrie Ltd.,

Glenberrie, Stonehaven, Scotland, AB39 3YG. Tel +44 (0)1569 740641 Fax +44 (0)1569 740677
cservice@macphie.com www.macphie.com