

Cookies & Biscuits - Chocolate

Recipe No: R322 - R322a

GOLD LABEL CHOCOLATE CHUNK COOKIES

USING GOLD LABEL CHOCOLATE CHUNK COOKIE

| Group | Ingredient | <u>KG</u> | |
|-------|---------------------------------------|-----------|-------|
| 1 | GOLD LABEL CHOCOLATE CHUNK COOKIE MIX | 3.250 | 75.6% |
| | Butter (softened) | 0.800 | 18.6% |
| | Eggs | 0.250 | 5.8% |
| | | | |

Total Weight 4.300

Method: 1. Add all ingredients to a mixing bowl.

2. Using paddle mix together at low speed until just combined.

3. Roll cookie dough into balls and scale off at desired size.

4. Scale weight: 70 grams or as required.

5. Place on baking tray and push down to slightly flatten.

6. Bake temperature: 190°C.

7. Bake time: 18-20 minutes for a scale weight of 70g or as required depending on size.

Notes: Recipe percentages are on total batter / mix weight (100%)

Recipe Suggestions: Use as cheesecake base or make into cookie sandwiches

Yield: 5 dozen cookies scaled at 70 grams