



Cakes and Muffins - Biscuit and Cookie Premixes

**Recipe No:**

**R730 - R730b**

## **ANZAC COOKIES**

USING BAKELS COOKIE CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	BAKELS COOKIE CONCENTRATE	1.000
	Butter (softened)	0.300
	Water	0.110
	Rolled Oats	0.105
	Coconut	0.100
	Golden Syrup	0.210

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<b>Total Weight</b>	<b>1.825</b>
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- Method:**
1. Mix together on slow for approximately 2 minutes
  2. Roll the cookie mix into 60g balls, place on baking tray and push down slightly.
  3. Bake at 180°C for approximately 16 minutes.
  4. Leave on the tray for 5 minutes, then remove and place on a wire rack to cool.

**Yield:** Yield: 23 cookies at 60g each