Cakes and Muffins - Biscuit and Cookie Premixes

Recipe No:
R730-R7301

## Afghan Cookies

USING BAKELS COOKIE CONCENTRATE

| Group | Ingredient | $\underline{\mathrm{KG}}$ |
| :--- | :--- | ---: |
| BAKELS COOKIE CONCENTRATE | 1.000 |  |
| Butter (softened) | 0.300 |  |
| Water | 0.110 |  |
| Cocoa Powder | 0.035 |  |
| VANILLA ESSENCE 101 | 0.005 |  |
| Coconut | 0.050 |  |
| Corn Flakes | 0.100 |  |
|  | Total Weight | $\mathbf{1 . 6 0 0}$ |

Method: 1. Mix together on slow for approximately 2 minutes
2. Roll the cookie mix into 60 g balls, place on baking tray and push down slightly.
3. Bake at $180^{\circ} \mathrm{C}$ for approximately 16 minutes.
4. Leave on the tray for 5 minutes, then remove and place on a wire rack to cool.

Yield: Yield: 19 cookies @ 60g each

