



Cakes and Muffins - Biscuit and Cookie Premixes

Recipe No:

R730 - R730m

Coffee and Walnut 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
	APITO COFFEE PASTE	0.020
	Walnuts (chopped)	0.210

Total Weight	1.640
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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.

Notes: You can replace the Butta Vanilla with your choice of flavouring paste.

Yield: 27 cookies @ 60g