



Gluten Free - Cookies, Scones & Pancakes

Recipe No:

R778 - R778h

GLUTEN FREE CHOCOLATE CHIP COOKIES

USING [BAKELS GLUTEN FREE BAKING MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter (softened)	0.150
	Sugar	0.060
	Brown Sugar	0.060
	APITO VANILLA ESSENCE NO 1	0.005
2	Eggs	0.055
3	BAKELS GLUTEN FREE HEALTH BAKING MIX	0.380
	BAKELS GLUTEN FREE HEALTH BAKING POWDER	0.005
	Cocoa Powder	0.005
4	Chocolate Chips	0.120
Total Weight		0.840

Method: 1. Cream together Group 1.
2. Add Group 2 and mix well.
3. Add Group 3 and mix thoroughly.
4. Add Group 4 and mix through.
5. Roll into balls of desired size and flatten slightly.
6. Place on tray and bake at 180°C for 12-15 minutes.
7. Remove from oven and let cool on tray.

Notes: To avoid cross contamination, ensure that the gluten free products are stored, weighed up and mixed away from any Wheat or Rye products.

Yield: 33 Cookies at 25g each