



Gluten Free - Pastry, Biscuits & Slices

Recipe No:

R774 - R774h

CORNMEAL COOKIES

USING NZB LOW GLUTEN BREAD MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Butter	0.060	12.9%
	Sugar	0.060	12.9%
2	Eggs	0.125	26.9%
3	NZB LOW GLUTEN BREAD MIX	0.150	32.3%
	Fine Cornmeal	0.060	12.9%
4	Ground Ginger, Orange or Lemon rind	0.010	2.2%

Total Weight	0.465
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Method:

1. Cream Group 1.
2. Beat Group 2 and add to the above.
3. Fold in Group 3.
4. Season as desired with Group 4.
5. Drop on greased tray and bake at 190°C for approximately 10-12 minutes.

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