

Vanille Cookies



Ingredients

Vanille Cookies

Credi Cookie Plain	1000g
Dairy butter	150g
Bake stable chocolade chunks	150g
Water approx.	75g

Working Method

Method	Mix Credi Cookie Plain and dairy butter approx. 2 minutes at low speed. Add water and bake stable chocolade chunks and mix again approx. 1 minute at low speed till dough is homogenius
Moulding	Mould the dough into a role with a middle of 6 cm. Cut the role into pieces of 75 grams and place them flat on baking slices. Further pressing is not necessary
Baking	Approx. 12 minutes at 180°C

Extra Information

Remarks	Thick biscuits that stay tough arise by mixing shortly after the water has been added. A 75 gram cookie must be baked within 12 minutes. If this is not the case, it is better to increase the baking temperature instead of extending the baking time.
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For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to info@sonneveld.com. Our specialists are glad to assist you.

Bakery Ingredients

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