



Cakes and Muffins - Biscuit and Cookie Premixes

Recipe No:
R730 - R730b

ANZAC 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
	Rolled Oats	0.105
	Coconut	0.100
	Golden Syrup	0.210
Total Weight		1.825

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.

Yield: Yield: 23 cookies at 60g each