



AMERICAN COOKIES 5

Complete powdered mix designed for the preparation of typical American cookies: sweets with a rich and indulgent flavor, featuring a soft texture on the inside and a crispy surface. The special formulation of selected raw materials allows for consistently excellent results through an extremely simple and fast process. In addition to the classic version with chocolate chips, it is possible to create a variety of recipes, including cookies enriched with nuts, cereal flakes, or dried fruit, even in combination with each other. Explore all our products dedicated to American pastry!

PRODUCT DETAILS

COD 01070772

CLAIMS

DIRECTIONS FOR USE

AMERICA COOKIES

AMERICA COOKIES g 1000

Soft butter g 220

Eggs g 50 (1 egg)

Water g 60

CHOCOLATE PEPITA 600

or CHOCOLATE CHUNKS G 400

Mix all the ingredients in a planetary mixer with paddle for 2 minutes at low speed, then incorporate quickly the chocolate Chunks or Pepitas.

Divide the dough into pieces of 40-60 g weighing them and giving a rough spherical shape or using an ice cream scoop, then deposit them on a baking tray and flatten them slightly.

Alternatively, shape the dough into cylinders (4-5 cm diameter), wrap them with baking paper, chill them in the refrigerator for at least two hours and, after complete cooling, cut into discs (1cm thick). Leave plenty of space in the pan between a cookie and the other (12-15 pcs. - Trays of 60x40 cm). Bake at 160 ° -170 ° C for about 15 minutes in deck oven or 150-160 °C for about 15 minutes in a ventilated oven. As an alternative to the Pepitas or Chunks use chopped nuts, raisins etc. The characteristic of American Cookies is to be soft and not completely dry.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



TECHNICAL DENOMINATION

semifinished product for bakery uses.