

GLUTEN FREE PLAIN COOKIE MIX

Product Information

Description

A lovely Gluten Free vanilla cookie mix for soft chewy or crisp cookies suitable for those with Coeliac Disease. Easy to use, just add butter and egg. Simply add fruit, nuts or chocolate chips for a tasty treat. For something special add crystallised ginger, delicious!

Certified by Coeliac UK product CUK-M-198.

Brand: Middleton Cakes & Bakes Mixes

Description: Gluten Free Plain Cookie Mix

Pack Size: 3kg

Storage: Store in a cool dry place away from strong odours and direct sunlight

Order Code: U010A

(Internal Code: Y101 tub)

Shelf Life

Unopened - 24 months

Portion Yields

Dry Mix	500g
Butter (softened)	150g
Whole Egg	1

30 x 100g portions as sold per 3kg tub

Approximate cost: 93 x 45g = 11p each*

* Based on RSP Feb 2017, cost does not include extra ingredients i.e. egg, butter etc.

Features and Benefits

Easy to use, just add butter & egg.

Suitable for Vegetarians

Nutritional Information

Nutritional Information	100g as sold
Energy (kJ)	1574.5
Energy (kcal)	373.4
Fat (g)	1.4
of which Saturates (g)	0.3
Carbohydrate (g)	87.1
of which Sugars (g)	43.3
Protein (g)	3.0
Salt (g)	1.113

© Middleton Foods April 2020



Ingredients

Sugar, White Rice Flour, Tapioca Starch, Potato Starch, Maize Starch, Raising Agents (E341(i), E500), Buckwheat Flour, Salt, Thickener (Xanthan Gum), Flavourings.

Allergens

For allergy advice see ingredients in UPPERCASE

Cooking Instructions

1. Add dry mix to the bowl.
2. Select beater attachment.
3. Add the butter to the dry mix and mix on slow speed until it resembles fine breadcrumbs.
4. Add the egg and mix for 1 minute on slow speed until a dough is formed.
5. To portion, form the dough into a roll 2" in diameter, wrap in cling film and chill for 25 minutes in the fridge.
6. Slice into 2.5cm/1" thick portions and place on a greased baking tray.
7. Alternatively, using a 50mm diameter (size 16) ice cream scoop, portion 1 scoop of dough per cookie. Flatten slightly and place on a greased baking tray. Allow plenty of space between cookies, as they will spread out when baking.
8. Bake in the centre of a pre-heated oven at 200°C/Gas Mark 6 (Fan Oven 180°C) for 10-12 minutes.
9. Allow to cool on the baking tray for 5 minutes before moving onto a wire rack to cool fully.