

Product Information

Description

An easy to use plain cookie mix with a creamy vanilla taste for making chewy or crisp cookies. Add sultanas to make that mouth wateringly good taste. Complies with 20/20 reduced sugar guidelines

Brand: Middleton Catering Mixes

Description: Plain Cookie Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0010

(Internal Code: P706)



Shelf Life

Up to 2 days after baking

Portion Yields

3.5kg bag makes 87 x 45g portions.

Compliance

Manufactured in a factory accredited to BRC Standards

Features and Benefits

- ✓ Easy to use just add water.
- ✓ Suitable for Vegetarians
- ✓ 2020 Sugar Compliant

Nutritional Information

Nutritional Information	100g as sold	Per 45g portion as consumed
Energy (kJ)	1901	764
Energy (kcal)	453	182
Fat (g)	17.8	7.1
of which Saturates (g)	7.5	3.0
Carbohydrate (g)	67	27
of which Sugars (g)	25.1	8.4
Fibre (g)	1.7	0.7
Protein (g)	5.9	2.4
Salt (g)	1.2	0.5

Ingredients

WHEAT Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oil Blend (Palm & Rapeseed Oil), Whey Powder (**MILK**), Raising Agents (E500(ii), E450(i)), Dextrose, Maltodextrin, Dried Whole **EGG** Powder, Dried **EGG** White Powder, Flavouring, Natural Colour (Annatto Norbixin).

May Contain: Soya

Allergens

For allergy advice see ingredients in "**bold**" and UPPERCASE

Cooking Instructions

Dry Mix	Water	Dough Portions 45g
1kg	120ml	24
Whole bag 3.5kg	420ml	87

1. Place the weighed out mix in a mixing bowl.
2. Select the beater attachment.
3. Add water to mix and blend for 1 minute on slow speed until dough is formed, do not overmix, blend for a further 1 minute on medium speed.
4. To portion, form the dough into a roll 2" in diameter, wrap in cling film and chill for 25 minutes in the fridge.
5. Slice into 1cm /1/2" thick portions and place on a greased baking tray.

Be careful when adding water, the dough may appear dry & crumbly but check before adding additional water. Gently squeeze dough together to form a ball.

Bake in a pre-heated oven at 190°C/375°F/Gas Mark 5 for 9-11 minutes for soft chewy cookies, 13-15 minutes for crispy ones. Leave on a tray to cool for 2-3 minutes before transferring them to a cooling rack.