

## Product Information

### Description

An easy to use Gluten Free chocolate cookie mix made with real cocoa for making mouth wateringly chewy or crisp cookies. Suitable for those with Coeliac Disease. Easy to use, just add butter and egg. Add fruit, nuts or choc chips and for that extra special treat try adding orange zest.

Certified by Coeliac UK product GB-163-008

Brand: Middletons

Description: Gluten Free Chocolate Cookie Mix

Pack Size: 3kg

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

Order Code: **U011A**

(Internal Code: Y101 tub)



### Ingredients

Sugar, Rice Flour, Reduced Fat Cocoa Powder (6.25%), Tapioca Starch, Potato Starch, Maize Starch, Raising Agents (E341(i), E500(ii)), Buckwheat Flour, Salt, Thickener (Xanthan Gum), Chocolate Flavour (0.10%), Flavouring.

### Allergens

For allergy advice see ingredients in **“bold”** & UPPERCASE

### Cooking Instructions

1. Add dry mix to the bowl. Select beater attachment.
2. Then add the butter to the dry mix and mix on a slow speed until it resembles fine breadcrumbs.
3. Add the egg and mix for 1 minute on slow speed until a dough is formed.
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 ½" thick discs and place on a greased baking tray.
6. 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.
7. Bake in the centre of a pre-heated oven at 200°C/400°F/Gas Mark 6 (Fan Oven 180°C) for 10-12 minutes.
8. Allow to cool on the baking tray for 5 minutes before moving onto a wire rack to cool fully.
9. Cooking times and temperatures may vary.

### Shelf Life

Unopened - 24 months

### Portion Yields

Dry Mix	500g
Butter (softened)	150g
Eggs	1

Makes approximately 15 x 45g cookies

### Features and Benefits

- ✓ Easy to use, just add butter & egg.
- ✓ Suitable for Vegetarians
- ✓ Suitable for Vegans

### Nutritional Information

Nutritional Information	100g as sold
Energy (kJ)	1523
Energy (kcal)	359
Fat (g)	1.0
of which Saturates (g)	0.5
Carbohydrate (g)	84
of which Sugars (g)	45.3
Protein (g)	3.7
Salt (g)	1.2

Approx. 30 x 100g portions as sold per 3kg tub

### Gluten Free Vegan Chocolate Cookies

Dry Mix	500g
Vegan Spread	60g
Soya Yoghurt	60g

Makes approximately 13 x 45g cookies

#### MAKE UP INSTRUCTIONS:

1. Add dry mix to a mixing bowl. Select beater attachment.
2. Then add the vegan spread to the dry mix and mix on a slow speed until it resembles fine breadcrumbs.
3. Add the yoghurt and mix on slow speed for 2 minutes.
4. Form into a dough and shape into a roll 2" in diameter, wrap in cling film and chill for 25 minutes in the fridge.
5. Slice into ½" thick discs and place on a greased baking tray.
6. Bake in the centre of a pre-heated oven at 200°C/400°F/Gas Mark 6 (Fan Oven 180°C) for 11 minutes.
7. Cooking times and temperatures may vary.