

# Oat COOKIE MIX

2020  
SUGAR COMPLIANT

## Product Information

### Description

A rich oat cookie mix for making mouth watering chewy or crisp cookies. Try adding honey and raisins to make something extra special.

Brand: Middleton Catering Mixes

Description: Oat Cookie Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0038

(Internal Code: P700)



### Shelf Life

Up to 2 days after baking

### Portion Yields

3.5kg bag makes 131 x 30g 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 30g portion as consumed
Energy (kJ)	1898	505
Energy (kcal)	452	120
Fat (g)	18.4	4.9
of which Saturates (g)	6.4	1.7
Carbohydrate (g)	65	17
of which Sugars (g)	22.6	6
Fibre (g)	3.7	1
Protein (g)	6.8	1.8
Salt (g)	0.5	0.1

### Ingredients

**WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Whole Rolled **OATS** (27%), Sugar, Vegetable Oil Blend (Palm & Rapeseed Oil), Dextrose, Whey Powder (**MILK**), Maltodextrin, Raising Agents (E500(ii), E450(i)), Dried Whole **EGG** Powder, **MILK** Protein (Whey Powder, Acid Casein), Flavour (Whey Powder (**MILK**), Dried Butter (**MILK**), Maltodextrin, Salt, Thickener (Guar Gum)), Thickener (Xanthan Gum).

May Contain: Soya

### Allergens

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

### Cooking Instructions

Dry Mix	Water	Approx. dough portions (30g)
1kg	130ml	37
3.5kg	455ml	131

1. Place the weighed out mix in a mixing bowl.
  2. Select the beater mixing attachment.
  3. Add water to mix & blend for one minute on slow speed until a dough is formed.
  4. At this stage add choc chips, fruits or nuts & give the mix 30 seconds on slow to incorporate it into the dough.
  5. Allow dough to stand for 20 minutes before rolling into small balls & gently flattening them onto a baking tray or make into sausage shape put into cling film & store in the fridge for 30 minutes then slice into cookies.
- \* Allow plenty of space between cookies as they will spread out when baking.
6. Bake in the centre of pre-heated oven at 170°C/320°F/Gas Mark 3 for 10-12 minutes for a soft chewy cookie or until a pale golden brown.
  7. Allow to cool on the baking tray for 10 minutes before moving onto a wire rack to cool fully.