

VEGAN FRIENDLY  
**COOKIE  
 CHOCOLATE  
 MIX**

## Product Information

### Description

An easy to use vegan friendly chocolate cookie mix made with real cocoa for mouth wateringly chewy or crisp cookies.

So easy to use, simply add water, mix and bake for perfect chocolate cookies every time.

Brand: Middleton Catering Mixes

Description: Vegan Friendly Chocolate Cookie Mix

Pack Size: 3.5kg

Storage: Store in a cool dry place.

Order Code: **SVF003**

(Internal Codes: P700)



### Shelf Life

Unopened (12) months.

### Portion Yields

3.5kg bag makes 87 x 45g cookies.

### Compliance

Manufactured in a factory accredited to BRC Standards

### Features and Benefits

- ✓ Easy to use just add water.
- ✓ Suitable for Vegetarians
- ✓ Suitable for Vegans

### Nutritional Information

Nutritional Information	100g as sold
Energy (kJ)	1946
Energy (kcal)	464
Fat (g)	19.6
of which Saturates (g)	7.3
Carbohydrate (g)	67
of which Sugars (g)	26
Fibre (AOAC) (g)	3.2
Protein (g)	5.3
Salt (g)	1.1

### Ingredients

**WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oil Blend (Palm & Rapeseed Oil), Reduced Fat Cocoa Powder (3.55%), Dextrose, Raising Agents ((E500(ii),(E450(i)), Maltodextrin, Colour (Caramel Powder), Chocolate Flavour (0.35%), Vanilla Custard Flavour.

### Allergens

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

### Yield Guide

Dry Mix	Water	Dough Portions 45g
500g	60g	12
Whole Bag 3.5kg	420g	87

### Cooking Instructions

1. Place dry mix into a bowl with a beater attachment.
2. Add water and mix to form a dough.
3. Form into 2 inch diameter log and slice into half inch thick disks. Be careful when adding water, the dough may appear dry but check before adding additional water. Gently squeeze dough together to form a ball.
4. Place on parchment lined baking tray and press down cookies with palm of hand.

### Baking Instructions

Bake in a pre-heated oven at 180°C / 360°F Fan oven for 9-11 mins for soft, chewy cookies or 13-15 mins for crispy ones.

Leave on tray to cool for 2-3 mins. before transferring them to a cooling rack. Times and temperatures may vary.