



Gluten Free Cookie Mix 15kg

Industrial Gluten Free Cookie Recipe

- Group 1
Ingredients Required:**
- Cookie mix: 1000 g
 - Cake Margarine: 300 g - 400 g
 - Desicated or Shredded coconut (optional): 100 g
 - Water: 100ml
 - Golden Syrup: 200g
 - Honey: 200g
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- Method:**
- Use ambient margarine to avoid over mixing and better consistency.
 - Mix all ingredients on a speed 1 for 2 -3 minutes or until mix is smooth and homogenized (based on Hobart mixer)
 - Add your preferred flavor; Choc Chips, nuts and fruit.
 - Roll and cut, or put through wire cutter; adding finishing touches as desired.
 - Bake at 160°C (fan forced) for approximately 27 -30 minutes.
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- Tips:**
- Softer margarine will cause greater spread.
 - Mixing time will also impact on spread.
 - Different types of margarine will vary the quality of the cookie.
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*Store in a cool dry area away from direct sunlight.
Made in Australia from local and imported ingredients.*

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Contact us for all your gluten free food service requirements