

SPECIALTY CAKE, BISCUIT & PASTRY FLOUR, SPECIALTY FLOURS

NATIONAL COOKIE DAY

To celebrate National Cookie Day, try this recipe for our Choc Chip & Cashew Nut Spelt Cookies!

INGREDIENTS

INGREDIENTS	WEIGHT
GROUP 1	
Unsalted Cake Margarine/ Butter	0.600kg
Brown Sugar	0.150kg
Caster Sugar	0.300kg
GROUP 2	
MAURI White Spelt Flour	1.000kg
Salt	0.010kg
Bicarbonate Soda	0.010kg
Vanilla Extract	0.010kg
Eggs	0.300kg
GROUP 3	
Chocolate Buttons	0.300kg
Chopped Cashew Nuts	0.100kg

CHOC CHIP & CASHEW NUT SPELT COOKIE METHOD

STEP 01

Using a paddle attachment, cream Group 1 for 1 minute on first speed and 1 minute on second speed.

STEP 02

Add Group 2 on first speed and continue mixing until enough dough forms (approximately 1-2 minutes). Do not over mix.

STEP 03

Blend in Group 3 on first speed for 1 minute.

STEP 04

Roll into a sausage shape
(Note: Dough can then be refrigerated until required or used immediately)

STEP 05

Cut dough into 50g pieces. Place evenly spaced on tray and flatten dough to desired thickness.



STEP 06

Bake at 180°C for 15 minutes or until golden.

These instructions may vary depending on manufacturer's premises and equipment used.

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Contact your MAURI Account Executive or our Customer Service Team on 1800 649 494.



CUSTOMER SERVICE

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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.