



CHOC CHIP CASHew NUT SpELT Cookie

This nutty alternative to the traditional chocolate chip cookie is bound to get your tastebuds firing!

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

PRODUCTS

82761 Spelt White Flour 12.5kg



METHOD

1. Using a paddle attachment, cream Group 1 for 1 minute on first speed and 1 minute on second speed.
2. Add Group 2 on first speed and continue mixing until enough dough forms (approximately 1-2 minutes). Do not over mix.
3. Blend in Group 3 on first speed for 1 minute.
4. Roll into a sausage shape
(Note: Dough can then be refrigerated until required or used immediately)
5. Cut dough into 50g pieces. Place evenly spaced on tray and flatten dough to desired thickness.
6. Bake at 180°C for 15 minutes or until golden.