



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Cookies, Biscuits & Slices, Gluten Free



## OCCASION

Afternoon Tea



## FINISHED PRODUCT

Cookie, Sweet Good

# CHOCOLATE CHIP COOKIES (GLUTEN FREE)

## INGREDIENTS

### Group 1

Ingredient	KG
Butter (Softened)	0.150
Sugar	0.060
Brown Sugar	0.060
<u>APITO VANILLA ESSENCE NO 1</u>	0.005
Eggs	0.055
<u>GLUTEN FREE BAKING MIX</u>	0.380
Baking Powder	0.005
Cocoa Powder	0.005
Chocolate Chips	0.120
<b>Total Weight:</b>	<b>0.840</b>

**Yield:** Makes 25 Cookies

## METHOD

1. Cream together butter, sugar, and vanilla essence until light and fluffy.
2. Beat in eggs.
3. Sift Bakels Gluten-Free Baking Mix, baking powder, and cocoa powder and stir into mixture to form a dough.
4. Add chocolate chips and combine until mixed through.
5. Roll into balls of the desired size and flatten slightly.
6. Place on a tray and bake at 180°C for approximately 12-15 minutes.

7. Remove from oven and cool on the tray for 10 minutes.