

Reduced Sugar Cookies

Product Code: CI Bc 007

Using: Plant Based Confectionery Drops SG
Akofame VB NP

Flour	- 47.07
Butter Replacer – Akofame VB	- 28.12
Castor Sugar	- 9.78
Granulated Sugar	- 9.78
Maltodextrin	- 2.44
Baking Powder	- 1.10
Water	- 0.92
Firmenich Vanilla flavour	- 0.24
Bicarbonate of Soda	- 0.24

- Cream fats & sugars
- Dissolve ammonium bicarbonate in water, add to 1st stage, mix in well
- Sieve flour and baking powder – add to bowl, mix until cleared.
- Add chocolate chunks and mix to clear.
- Wire cut to desired size / weight.
- Bake 12 mins +/- @ 400°F to desired colour
- Place in drying oven set @ 95°C for min. 30 minutes

Ingredient Declaration: Wheat Flour, Vegetable oil (shea, coconut, rapeseed in varying proportions), Water, Emulsifier (E471), Natural Flavouring, Natural beta-carotene (E160a), Sugar, Maltodextrin, Baking Powder: Raising agent E450, E500, Water, Natural Flavouring, Bicarbonate of Soda: Raising agent E500, Sugar, Vegetable Fat (Palm, Shea), Gluten-Free Oat Flour, Cocoa Powder, Emulsifier: Sunflower Lecithin.

