



SWISSBAKE®
INNOVATIVE BAKING SOLUTIONS

EF LAVENDER BERRY COOKIE MIX

1 COOKIE MIX 1000 g
2 Eggs 200 g
3 Butter 200 g
4 Optional: Dried Fruit 75 g

BAKING METHOD

Place the dry mix in a bowl. Add water and optional butter. Using a mixer, blend together for 1 minute at medium speed. Scrape down, add and blend in egg whites and dried fruit for 1 minute on slow speed. Drop the mixture on the baking tray in preheated cookie tin. For round cookies, 20 g (3/4 oz) per tin and for square cookies 25 g (1/2 oz). Do not reduce the cookie portion. Bake at 140°C for 30-35 min. approx/minute.
Note: Storage do not longer than 12°C.

INGREDIENTS

Whole Flour, Sugar, Salt, Cocoa, Leavening, Oil, Flavouring Agents, Egg Whites, L-Alanine, Natural Colours, Natural Essential Oils, Vanilla, Berries & Herbs.

EF LAVENDER BERRY
www.swissbake.ch

Product #C2856

Manufactured in Switzerland

EF LAVENDER BERRY COOKIE MIX

Preparation of berry and lavender flavoured soft and chewy American style cookies.

EF LAVENDER BERRY COOKIE MIX

This is a complete mix for the preparation of unique lavender and berry-flavoured American-style cookies. These cookies have crunchy exteriors and a soft chewy centre. It is made with real lavender oil and natural berry extract. The cookies are perfect for all kinds of commercial and professional baking applications. The mix is easy to prepare and ensures consistent results across every application.

Made with real lavender oil and berry extract

Consistent results in every application

Chewy centre with Crunchy exterior

Simple hassle-free recipe for easy production



BAKER RECIPE

COOKIE MIX	1000 gm
Water	100 gm
Butter	200 gm
Glycerine (Optional)	15 gm





INGREDIENTS

Wheat Flour, Sugar, Milk Solids, Lavender Oil, Raising Agents (E500ii, E450i), Natural Colours, Nature Identical Flavorings - Berries & Vanilla.

BAKING METHOD

Place the dry mix in a bowl. Add water and unsalted butter. Using a beater, Blend together for 1 minute at slow speed. Scrape down, add any add-on if desired and blend again for 1 minute on slow speed. Drop the mixture on the baking tray as per desired cookie size. For small cookies, 20 gm to 30 gm and for large cookies 45 gm to 70 gm. Do not flatten the cookie pieces. Bake at 140°C for 20-22 mins approximately.

Note: Strictly do not bake above 140°C

PACK  20 KG <small>PAPER BAG (1 kg x 20)</small>	DOSAGE  100%	STORAGE  < 18°C DRY AND HYGIENIC ENVIRONMENT	SHELF LIFE  12 MONTHS FROM MFG. DATE
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