



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Cookie, Multiseed

MULTISEED COOKIES

INGREDIENTS

Group 1

Ingredient	KG
Multiseed Bread Concentrate	2.000
Soft or cake flour	4.000
Caster sugar	5.335
Butter/margarine	3.335
Bicarbonate of soda	0.040
Whole egg	0.335
Total Weight: 15.045	

METHOD

Multiseed Cookies

1. Using a beater, mix all ingredients together (excluding the egg) on slow speed for about 3 minutes until a fine crumble is achieved.
2. Add the egg and mix together on slow speed to form a paste. Do not overmix as this will make the dough more sticky.
3. Roll into a fat sausage shape and cut slices off to scale at approx 75g.
4. Lay flat on a baking sheet with enough space to allow for flowing during baking.
5. Bake at 170°C (338°F) for 15-20 minutes.