



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Cookie

# OAT & BARLEY COOKIES

## INGREDIENTS

### Group 1

Ingredient	KG
Sugar	0.400
Butter	0.333
<b>Total Weight:</b>	<b>0.733</b>

### Group 2

Ingredient	KG
Country Oven Oat & Barley Bread Concentrate	0.200
Cake flour	0.400
Sodium bicarbonate	0.002
<b>Total Weight:</b>	<b>0.602</b>

### Group 3

Ingredient	KG
Egg	0.030
Vanilla	0.010
Glucose	0.040
Glycerine	0.040
<b>Total Weight:</b>	<b>0.120</b>

**Yield:** 24 cookies

## METHOD

1. Cream the butter and sugar until soft (group 1).
2. Add the ingredients from group 2 and mix for 30 seconds.
3. Add the liquids from group 3 and mix on slow speed until evenly dispersed and easily workable.
4. Mould into a large sausage shape and divide in 60g pucks and place on tray.
5. Bake at 190°C (374°F) for 13 minutes.