

Soft & Chewy Cookie Mix is an add water only mix for producing deliciously soft and chewy plain cookies. The dough and baked biscuits are freeze/thaw stable, making them an economical alternative to frozen pucks. The batter will hold up to 20% inclusions such as chocolate chips, nuts and dried fruits.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Soft & Chewy Cookie Mix	1.000	2	3	<ul style="list-style-type: none">Place Soft & Chewy Cookie Mix in a machine bowl fitted with a beater.Add water gradually while mixing on 1st speed. (The water should be tempered to give a final dough temperature of 18-20°C).Continue mixing on 1st speed for a further 1½ minutes or until the dough has bound together.Blend in any chocolate chips etc. on slow speed for a few seconds. Baking Times <ul style="list-style-type: none">Deposit required amount of cookie dough onto a baking tray (an ice cream scoop may be used to give consistent scaling weights) and flatten gently into puck shape.Bake at 170°C (350°F) for 14-16 minutes. DO NOT OVERBAKE. The baked cookies should be soft in the centre when leaving the oven to give a soft moist chewy eating cookie when cooled.
Water	0.120	0	4	
Chocolate chips etc. could be added to the dough at approximately 20% of the total dough weight. For example, to make chocolate chip cookies using the above recipe, add:-	0.280	0	10	
Total	1.400	3	1	
Oat & Raisin Cookies provide a delicious alternative to our standard make up recipe.				
RECIPE	kg	lb	oz	
Soft & Chewy Cookie Mix	1.000	2	3 1/4	
Water	0.135	0	5	
Jumbo Oat flakes	0.205	0	7 1/4	
Raisins	0.155	0	5 1/2	
Sugar	0.120	0	4 1/4	
Margarine	0.060	0	2	
Ground Mixed Spice	0.010	0	1/3	
Total	1.685	3	11 1/2	

Please note:

When stored at temperatures below 10°C the mix can become compact and lumpy. For best results and for ease of handling, the mix should be tempered to between 10 and 20°C before use.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue.

However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.

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