



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Cookies



## OCCASION

Afternoon Tea



## FINISHED PRODUCT

Cookies

# RED AND BLUE COOKIE

## INGREDIENTS

### Group A

Ingredient

**BAKELS RED VELVET CAKE MIX**

Medium Protein Flour

**BAKELS BUTTA BLENDS**

KG

0.500

0.200

0.300

**Total Weight: 1.000**

### Group B

Ingredient

**BAKELS BLUE VELVET CAKE MIX**

Medium Protein Flour

**BAKELS BUTTA BLENDS**

KG

0.500

0.700

0.200

**Total Weight: 1.400**

## METHOD

### Step A

1. Beat all ingredients (A) on medium speed for 2 minutes.

2. Flatten the dough with your finger to 6g weight.
3. Bake at 160 °C for 15 minutes.

**Step B**

1. Beat all ingredients (B) on medium speed for 2 minutes.
2. Flatten the dough with your finger to 6g weight.
3. Bake on 160°C for 15 minutes.