







# **DISPLAY CONDITIONS**

Ambient



# **CATEGORY**

Bakery, Cookies, Filling, Icing & Topping



### **OCCASION**

Afternoon Tea, Summer



### **FINISHED PRODUCT**

Biscuit, Cookies, Dessert, Sweet Food, Sweet Good

# **SMILEY COOKIE**

# **INGREDIENTS**

#### **Group A1**

Ingredient

APITO BISCUIT MIX

BAKELS BUTTA BLENDS

GOLIATH GRAHAM BREAD MIX

**Group A2** 

Ingredient
Fino Dark Chocolate Button

0.100 **Total Weight**: 0.100

KG

KG 0.400

0.250

0.100

Total Weight: 0.750

## **METHOD**

- 1. Beat all ingredients (A1) on medium speed for 2mins.
- $2.\;$  Divide each dough into 20g and roll into circle before flatten it.
- $3.\,$  Bake the dough180°C for 15mins and set aside to let it cool.
- 4. Use ingredient (A2) to draw a smiley face on the top of the cookie or decorate to your preferred desire.