



LEMON TEA COOKIES

INGREDIENTS

Group A

Ingredient	KG
BAKELS TEH TARIK MOIST CAKE MIX	0.300
Plain Flour	0.050
BAKELS BUTTA BLENDS	0.110
Eggs	0.030
Lemon zest	0.004
Total Weight:	0.494

METHOD

1. Blend all ingredients in a mixing bowl at low speed to form a dough. Do not over mix.
2. Flatten the dough with a rolling pin to 6mm thick.
3. Rest dough in chiller for 15 minutes.
4. Once removed from chiller, cut dough using a cutter into preferred shape.
5. Place on baking tray lined with parchment paper.
6. Bake at 170°C for 7 minutes. Leave to cool.
7. Decorate the cookie with white chocolate and sprinkle lemon zest on top.



DISPLAY CONDITIONS

Ambient



CATEGORY

Cookies



OCCASION

Afternoon Tea, Celebration,
Christmas, Festive



FINISHED PRODUCT

Cookies