



DISPLAY CONDITIONS

Ambient



CATEGORY

Cookies



OCCASION

Afternoon Tea, Christmas, Festive



FINISHED PRODUCT

Cookies

TEH HALIA COOKIES

INGREDIENTS

Group A

Ingredient	KG
BAKELS TEH TARIK MOIST CAKE MIX	0.250
Plain Flour	0.100
BAKELS BUTTA BLENDS	0.110
Eggs	0.030
Crystallised ginger (finely chopped)	0.075
Total Weight:	0.565

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 into preferred shape.
5. Place cookie dough on baking tray lined with parchment paper.
6. Bake at 170°C for 9 minutes.