

Fruity Cookies



Toofruit® Strawberry

N° 1547

Other applications:

Chocolate making, confectionery, ice cream making and biscuits



INGREDIENTS

T55 or T65 flour: 750 g

Toofruit® Strawberry: 250 g

Baking powder: 15 g

Salt: 20 g

Eggs: 250 to 280 g

Brown sugar: 475 g

Sugar: 275 g

Melted butter (cold): 475 g

Method with 25% dosage

Kneading using a mixer:

- Mix the melted butter with the sugars.
- Add the eggs and mix again.
- Add all the remaining ingredients and mix gently.
- Place the dough in the fridge for 1 hour.

Scaling: divide into 80 g balls.

Preparation: place the small balls on baking paper on a baking tray.

Baking: bake for 16 minutes at 160°C in a ventilated oven. Halfway through baking, remove the tray and flatten each cookie with a spatula. Finish baking for the remaining 8 minutes.

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

Philibert
SAVOURS

THE REFERENCE IN FRENCH
SOURDOUGH SINCE 1984