

## SPECIALTY CAKE, BISCUIT & PASTRY FLOUR, SPECIALTY FLOURS

# NATIONAL COOKIE DAY

To celebrate National Cookie Day, try this recipe for our Choc Chip & Cashew Nut Spelt Cookies!

## INGREDIENTS

INGREDIENTS	WEIGHT
GROUP 1	
Unsalted Cake Margarine/ Butter	0.600kg
Brown Sugar	0.150kg
Caster Sugar	0.300kg
GROUP 2	
MAURI White Spelt Flour	1.000kg
Salt	0.010kg
Bicarbonate Soda	0.010kg
Vanilla Extract	0.010kg
Eggs	0.300kg
GROUP 3	
Chocolate Buttons	0.300kg
Chopped Cashew Nuts	0.100kg

## CHOC CHIP & CASHEW NUT SPELT COOKIE METHOD

### STEP 01

Using a paddle attachment, cream Group 1 for 1 minute on first speed and 1 minute on second speed.

### STEP 02

Add Group 2 on first speed and continue mixing until enough dough forms (approximately 1-2 minutes). Do not over mix.

### STEP 03

Blend in Group 3 on first speed for 1 minute.

### STEP 04

Roll into a sausage shape

(Note: Dough can then be refrigerated until required or used immediately)

### STEP 05

Cut dough into 50g pieces. Place evenly spaced on tray and flatten dough to desired thickness.

#### STEP 06

Bake at 180°C for 15 minutes or until golden.

*These instructions may vary depending on manufacturer's premises and equipment used.*

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