

COOKIES



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Butter or margarine	113	17,2
Sugar	200	30,5
Salt	2	0,3
Baking powder	6	0,9
Yumgo <i>WHOLE POWDER</i>	7	1,0
Water (to hydrate the powder)	44	6,6
Vanilla extract	5	0,8
Flour T65	280	42,7
Total	656	100,0



PROCESS

- Mix butter, sugar, salt and baking powder for 2 minutes on low speed, 3 minutes medium speed biscuit
- Rehydrate YUMGO with water
- Slowly, add YUMGO Whole rehydrated and vanilla
- Fold in flour
- Chill the dough in the refrigerator until the dough is firm enough to scoop
- Scoop cookie dough and flatten into disks
- Bake 160°C 10-15 min



TIPS

- You can use cutter to have rounded cookie.

For your questions and projects, contact us at innovation@yumgo.fr

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