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BUTTER COOKIES

INGREDIENTS

Group 1

| Ingredient | KG |
|-----------------------------|---------------------|
| BUTTA BUTTEROILS SUBSTITUTE | 0.550 |
| Castor Sugar | 0.330 |
| Milk | 0.050 |
| BUTTA VANILLA | 0.020 |
| Salt | 0.016 |
| | Total Weight: 0.966 |
| | |

Group 2

| Ingredient | KG |
|------------|-------|
| Eggs | 0.250 |
| | |

Group 3

Ingredient Cake Flour 0.250 Total Weight: 0.250

KG 1.000 Total Weight: 1.000

METHOD

- 1. Cream Group 1 on medium speed for 3 minutes.
- 2. Add Group 2 by stages and cream for further 1 minutes.
- 3. Fold in Group 3 and mix evenly.
- 4. Using a star nozzle pipe cookie onto a lightly greased baking tray.
- 5. Bake at 190°C for approximate 13 minutes.



Breads, Rolls & Pastry