

Cookies & Biscuits -

Recipe No:

R1533 - R1533009/2011

NESTUM COOKIES

USING BUTTA BUTTEROILS SUBSTITUTE

Total Waight	2 277
Oats	0.090
Sultanas	0.170
Blackcurrent	0.170
Nestum	0.250
Cake Flour	1.000
BUTTA VANILLA	0.010
Eggs	0.170
Bicarbonate of Soda	0.007
Salt	0.020
Milk	0.090
BUTTA BUTTEROILS SUBSTITUTE	0.640
Castor Sugar	0.760
<u>Ingredient</u>	KG
	Castor Sugar BUTTA BUTTEROILS SUBSTITUTE Milk Salt Bicarbonate of Soda Eggs BUTTA VANILLA Cake Flour Nestum Blackcurrent Sultanas Oats

Total Weight

3.377

- Method: 1. Cream Group 1 for 20 minutes on medium speed.
 - 2. Add Group 2 gradually and continue creaming for 1 minutes.
 - 3. Fold in Group 3 and mix gently till well. Roll dough between 2 plastic sheets to 5 mm thickness.
 - 4. Chill in refrigerator for 30 minutes. using a 3 cm round cutter cut into shape and place onto a lightly greased baking tray.
 - 5. Bake at 190°C for approximate 15 minutes.