

Vegan Chocolate Cookie

Cookie



Recipe for 1.287 kg/ 45,4 oz/ 107 small cookies

Recipe No.: GB60134

Cookie batter

200 g	7.05 oz	olive oil	
300 g	10.58 oz	brown sugar	
20 g	0.71 oz	vanilla sugar	
		salt	
160 g	5.64 oz	water	
240 g	8.47 oz	Chocolini 44%	special order
280 g	9.88 oz	pastry flour type 400	
80 g	2.82 oz	Cacao powder 22-24%	
7 g	0.25 oz	baking powder	

Mix together the olive oil, brown sugar, vanilla sugar, salt and water. Add the Chocolini drops. Mix the flour, Cacao powder 22-24% and baking powder, sieve and incorporate into the mass. Pipe dots onto the baking mat using a piping bag. Dust with icing sugar, bake.

Baking temperature: 200°C/ 392°F

Baking time: approx. 12 minutes

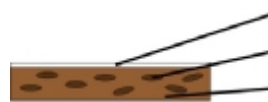
This recipe contains no animals products and may therefore be considered as vegan.

- Lead times apply on special order products

Felchlin Marketing Material

Cookie paper bag

Felchlin products		All special order
Art. no	Products	
S12.CS66E	Chocolini 44%, chocolate drops, dark	special order
S12.HA01E	Cacao powder 22-24%	
S12.WG64E	Cookie paper bag	



Powdered Sugar

Dark Chocolini drops

Cake batter with Cacaopowder

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