



CANDY COATED COOKIES

PRODUCT: #13614 ESSENTIAL COOKIE BASE

KG	G	INGREDIENTS	LB	OZ
10	0	Essential Cookie Base #13614	22	1/2
1	0	Butter (room temperature)	2	3 1/2
1	0	Whole egg	2	3 1/2
1	0	Corn syrup	2	3 1/2
4	0	Chocolate chips small candy coated milk chocolate pieces	8	13

EQUIPMENT:

- 4-speed upright mixer with paddle attachment
- #30 Scoop
- Baking Trays

PREPARATIONS:

1. Add mix and butter to mixing bowl. Mix for 2 minutes on 1st speed.
2. Add eggs and corn syrup; mix for 1 minute on 1st speed, then 1 minute on 2nd speed.
3. Add chocolate chips and blend together for 1 minute on 1st speed.
4. Scoop cookie dough using #30 scoop and dip into candy coated milk chocolate pieces before placing on cookie tray

OVEN TYPE:

- Rack oven

BAKING:

- Bake at 190°C (370°F) for approximately 10 minutes.

Note: if using a convection oven, reduce temperature to 163°C (330°F)

YIELD:

Approx. 440 cookies at 42 g (1 1/2 oz.)