



HERMIT COOKIES

PRODUCT: #13614 ESSENTIAL COOKIE BASE

KG	G	INGREDIENTS	LB	OZ
10	0	Essential Cookie Base #13614	22	½
1	0	Butter (room temperature)	2	3 ½
1	0	Whole egg	2	3 ½
1	0	Corn syrup	2	3 ½
0	20	Cinnamon	0	½
2	500	Raisins (drained and washed)	5	8
2	000	Crushed walnuts	4	6

EQUIPMENT:

- 4-speed upright mixer with paddle attachment

PREPARATIONS:

1. Blend cookie mix and cinnamon together, then add butter in mixing bowl and mix on 1st speed for 2 minutes.
2. Add eggs and corn syrup; mix for 1 minute on 1st speed, then 1 minute on 2nd speed.
3. Add raisins and crushed walnuts; blend together for 1 minute on 1st speed.
4. Scale cookies out at 42 g (1 ½ oz.) using a #30 scoop placing them on a cookie tray.

OVEN TYPE:

- Rack oven

BAKING:

- Bake at 190°C (370°F) for approximately 11 minutes.
- Note: if using a convection oven, reduce temperature to 163°C (330°F)

YIELD:

Approx. 420 cookies at 42 g