



# Essential Cookie Base



▶ Simplicity ▶ Consistency ▶ Versatility



*Nourishing what's next.®*

# Ardent Mills Essential Cookie Base

Our new and improved cookie base will add efficiency to your production without compromising quality or taste by delivering consistent results that will save you time and labour. The cookie base was developed without the use of artificial colours, flavours, sweeteners or preservatives. The Essential Cookie Base is exceptionally versatile: follow the directions on the label or customize applications and produce baked goods that have the appearance and taste of homemade. Any way you use this base, it will provide added value that can help boost your bottom line while maintaining your signature quality standards.



## ONE BASE, MANY APPLICATIONS

This base will make a wide range of cookies including cookie crisps as well as biscotti, blondies, and can be used as a layer in a dessert square.



## To make an amazing, decadent chocolate chip cookie, simply mix:

Essential Cookie Base	10.0 kg
Soft butter	1.0 kg
Whole eggs	1.0 kg
Corn syrup	1.0 kg
Chocolate chips	2.5 kg
Chocolate chunks	2.5 kg

Bake for 10-12 minutes in a rack oven at 360° F (180° C) or 325° F (160° C) in a convection oven. Let cool and enjoy.

**For more information and recipes visit [ardentmills.ca](http://ardentmills.ca)**

CODE	DESCRIPTION	SIZE
13614	Essential Cookie Base	20 kg



## OUR ADVANTAGE

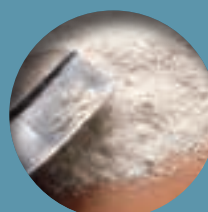
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FLOUR MILLING  
EXCELLENCE AND HERITAGE



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THE  
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