



THIN & CRISPY WHITE CHOCOLATE COOKIE

PRODUCT: #13614 ESSENTIAL COOKIE BASE

KG	G	INGREDIENTS	LB	OZ
5	0	Essential Cookie Base #13614	11	0
1	0	White sugar	2	3 ½
1	250	Water	2	12
1	250	White chocolate chips	2	12

EQUIPMENT:

- 4-speed upright mixer with paddle attachment

PREPARATIONS:

1. Blend cookie mix and white sugar together for 1 minute on 1st speed.
2. Add water, mix 1 minute on 1st speed, scrape down, and then mix 2 minutes on 2nd speed.
3. Add white chocolate chips and blend together for 1 minute.
4. Scale cookies out at 28 g (1 oz.) using a #40 scoop placing them on a cookie tray.

OVEN TYPE:

- Rack oven

BAKING:

- Bake at 182°C (360°F) for approximately 12 to 14 minutes.
- Note: if using a convection oven, reduce temperature to 163°C (330°F)

YIELD:

Approx. 300 cookies