

Vegan Chocolate Cookie

Cookie



RECIPE QUANTITY	107	small cookies	RECIPE NUMBER	GB60134
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Cookie Vegan, Chocolini D

200 g olive oil	7.05oz
300 g raw cane sugar fine	10.58oz
20 g vanilla sugar	0.71oz
2 g salt	0.07oz
160 g water	5.64oz
240 g Chocolini D 44%, Dark chocolate, Rondo 0.18g, bake-stable	8.47oz
280 g pastry flour type 400	9.88oz
80 g Cacao powder 20-22%	2.82oz
7 g baking powder	0.25oz

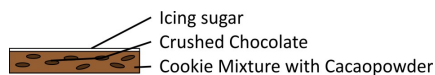
FELCHLIN PRODUCTS

CS66	Chocolini D 44%, Dark chocolate, Rondo 0.18g, bake-stable
HA01	Cacao powder 20-22%

Please note: Some products are not available in all markets

Mix together the olive oil, brown sugar, vanilla sugar, salt and water. Add the Chocolini drops. Mix the flour, Cacao powder and baking powder, sieve and incorporate into the mass.

Structure



Vegan Chocolate Cookie

1280 g Cookie Vegan, Chocolini D 45.15oz

Finishing

Pipe dots (12 g / 0.42 oz) onto the baking mat using a piping bag. Dust with icing sugar, bake.

Baking temperature: 200°C / 392°F

Baking time: approx. 12 minutes

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Description : Cookie with a cacao flavour and crunchy chocolate pieces

Sales data :		Nutritional values per 100 g :	
Shelf life	7 days	Kilocalorie (kcal)	432
Selling days	5 days	Kilojoule (kJ)	1809
Selling price		Lipids	22.38 g
Selling unit	1 cookie	saturated fatty acids	5.92 g
		Carbohydrates	51.89 g
		of which sugars	35.3 g
		Proteins	4.35 g
		Salt	0.39 g

Declaration :

Raw cane sugar, **wheat flour**, olive oil, water, sugar, cacao kernel, cacao powder, cacaobutter, vanilla sugar, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), dextrose, edible salt, **emulsifier (soy lecithin)**, acidity regulator (potassium carbonate), vanilla

State 01.07.2024

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation