

# Vegan Chunk Cookies

with Vegan Choc Brun



<b>RECIPE QUANTITY</b>	60	pieces	<b>RECIPE NUMBER</b>	GB60163
------------------------	----	--------	----------------------	---------

## Vegan mass, vegan cookie

240 g Butter Alternative, vegan, beleaf	8.47oz
180 g raw cane sugar fine	6.35oz
100 g almond milk	3.53oz
330 g pastry flour type 400	11.64oz
180 g pecans	6.35oz
320 g Vegan Choc Brun 44% Organic, Cacao based product, Bar crushed	11.29oz

Mix the butter alternative, the brown sugar and the almond milk until a creamy mass. Fold in the flour. Incorporate the pecans and the Vegan Choc Brun 44%.

## Vegan Chunk Cookies

**1350 g Vegan mass, vegan cookie 47.62oz**

## Finishing

Portion scoops of 22 g / 0.78 oz of the cookie mixture using an icecream spoon. Press down lightly to flatten a little and bake.

Baking temperature: 200°C / 392°C

Baking time: 12 minutes

## FELCHLIN PRODUCTS

DF03 Vegan Choc Brun 44% Organic,  
Cacao based product, Bar

Please note: Some products are not available in all markets

# Vegan Chunk Cookies

with Vegan Choc Brun



**Recipe number :** GB60163

**Description :** Cookie with pecans and almond milk

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	7 days	Kilocalorie (kcal)	534
Selling days	3 days	Kilojoule (kJ)	2233
Selling price		Lipids	37.22 g
Selling unit	1 piece	saturated fatty acids	12.63 g
		Carbohydrates	43.15 g
		of which sugars	22.77 g
		Proteins	4.93 g
		Salt	0.1 g

## Declaration :

**Wheat flour**, raw cane sugar, vegan butter alternative with rapeseed oil and cacao butter (rapeseed oil, cacao butter, coconut oil, carrot juice, salt, flavour), **pecans**, **almonds**, cacao butter, rice syrup powder, cacao kernel, emulsifier (sunflower lecithin), vanilla extract

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