



Gluten  
FREE

RECIPE SERVICE



# Gluten-free Chocolate Cookies

## using BROWNIE-MIX GLUTEN-FREE



|  |                 |
|--|-----------------|
| BROWNIE-MIX GLUTEN-FREE                | 1.000 kg        |
| Potato starch                          | 0.100 kg        |
| Butter                                 | 0.400 kg        |
| Whole egg                              | 0.100 kg        |
| <u>Chocolate drops, light-coloured</u> | <u>0.350 kg</u> |
| <b>Total weight</b>                    | <b>1.950 kg</b> |

Mixing time: 3 – 4 minutes

Scaling weight:

|                 |                  |
|-----------------|------------------|
| small cookies:  | 0.020 – 0.030 kg |
| medium cookies: | 0.030 – 0.045 kg |
| big cookies:    | 0.045 – 0.070 kg |

Instructions for use: Mix all ingredients, except the chocolate drops, to a smooth dough. Add the chocolate drops to the dough and mix together. Afterwards work off as desired.

Baking temperature: 180 – 190° C

Baking time: 10 – 15 minutes, depending on the scaling weight