

Corn Cookies using IREKS CORN BREAD-MIX

Wheat flour	7.500 kg
IREKS CORN BREAD-MIX	2.500 kg
Margarine	5.500 kg
Sugar	5.000 kg
Whole egg	1.500 kg
<u>Baking powder</u>	<u>0.200 kg</u>
Total weight	22.200 kg

Mixing time: 2 – 3 minutes

Instructions for use: Mix in a planetary mixer with hook or beater, until a smooth dough has been formed. Take care not to overmix the dough. Allow the dough to stand in a cool place for at least 30 minutes. Roll the dough out to a thickness of approx. half a centimetre by hand or machine and cut out the cookies. If desired, decorate with coarse sugar, caster sugar or with beaten egg.

Baking temperature: 180° C

Baking time: approx. 10 minutes