

COOKIE MIX (Bakels)

(Roll out cookie – crisper style)

500 g Cookie Mix

100g Butter or Margarine

1 egg

1 Tbsp milk



Blend the cookie mix and butter together on a low speed until well mixed. Scrape down. Add egg and enough milk and mix together until just combined – do not over mix. Add any additives desired and mix well. If you are in a hurry, roll out at this point. For a crisper cookie, refrigerate the dough for up to an hour before rolling out. Place on baking paper lined sheets and bake at 190C for approx. 12 mins or until nicely browned. **Variations:** Add mixed spice, ginger speculaas spice, nuts, dried fruit, chocolate chips, coconut, cocoa, chopped glace ginger etc etc.

DROP COOKIES (SOFTER TEXTURE)

500 g Cookie Mix

125g Butter or Margarine

2 eggs

Blend the cookie mix and butter together on a low speed until well mixed. Scrape down. Add egg and mix together until just combined – do not over mix. At this stage add any additives desired and mix well. Place spoonfuls onto a baking paper lined tray and bake at 190C for approx. 12 minutes or until cooked.

Variations: Add mixed spice, ginger speculaas spice, nuts, dried fruit, chocolate chips, coconut, cocoa, chopped glace ginger etc

Ingredients: Wheat flour, Sugar, Raising agents (450, 500, 541), Salt, Vegetable oil (antioxidant (307), Mineral salt (170), Wheat starch, Flavour.