



Bakery Formula Coconut cookies with chocolate

Benefits of our products

Nutrillac® BK 7676 is a highly functional milk protein developed to provide excellent cake structure. Can be used to replace egg components in cake batters.

Nutrillac® BK 1530 is a functional milk protein developed to replace skim milk powder in baked goods.

Key features

- › Egg free
- › Excellent structure
- › Easy handling

Formulation

Ingredients	Grams	%
Wheat flour	755	24,70
Baking powder	20	0,65
Sugar	450	14,72
Shortning	450	14,72
Water	150	4,91
Salt	7,5	0,25
Vanilla flavour	12	0,39
Nutrillac® BK 1530	5	0,16
Coconut	200	6,54
Chocolate	1000	32,72
Nutrillac® BK 7676	7	0,23
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Procedure

- › Mix sugar, Shortning and coconut at low speed for 1 minute using spatula
- › Scrape the bowl
- › Mix 1 minute at medium speed
- › Add all the other ingredients except chocolate, and mix at low speed in 1 minute
- › Scrape the bowl
- › Add the chocolate
- › Mix 1 minute at medium speed
- › Roll the dough into balls of 16 grams and press them flat with your hand
- › Bake in convection oven at 185°C for approx. 17 minutes.
- › Cool and pack.