

Chocolate Chips & Walnut Cookies

PRODUCTS
 Ekölite VITA Fibre Inulin 90
 Ekölite VITA Protein Pea 85
 Ekölite SL 70 S

FORMULATION

INGREDIENTS	DOSAGE (%)
All Purpose Flour	22.70
Cocoa Powder	2.50
Baking Powder	0.30
Baking Soda	0.20
Cocoa Mass	5.10
Shortening	15.70
White Sugar	11.10
Ekölite VITA Fibre Inulin 90	3.00
Ekölite VITA Protein Pea 85	3.00
Ekölite SL 70 S	0.10
Glucose Syrup	2.50
Salt	0.40
Water	6.30
Vanilla Flavour	0.50
Chocolate Chips	15.20
Walnuts (chopped)	11.4
Total	100.00
RACC of Cookies (g)	30.00
Fibre (g/100g)	6.00
% DV of Fibre per RACC (based on 28g DV of Fibre)	6.40
Protein (g/100g)	8.00
% DV of Protein per RACC (based on 50g DV of Protein)	5.00

PROCEDURE

1. Mix cocoa mass, shortening, sugar, glucose syrup, salt and emulsifier on low speed for 30 secs then high speed for 8 minutes.
2. Add water and vanilla on medium speed for 4 minutes.
3. Sieve flour, baking powder, baking soda, pea protein, inulin and cocoa powder together. Premix and mix on low speed for 30 seconds.
4. Fold the chocolate chips and walnut in on low speed for another 30 seconds.
5. Divide dough to 8g each.
6. Bake at 170°C for 13 minutes.

FUNCTIONAL BENEFIT

Better Fat Distribution

The information and recommendations contained herein are to the best of our knowledge reliable. However, nothing herein is to be construed as a warranty of representation in respect of safety in use, suitability, efficacy or otherwise including freedom from patent infringement. User should conduct their own tests to determine the suitability of our product for their own specific purposes and the legal status for their intended use of the product.