



The Art of Cookie Making

# CHEF'S HANDBOOK

YOUR COMPLETE GUIDE TO BAKING PERFECT COOKIES



BY CHEFS OF TRUFFLE NATION

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# Introduction to Cookies

Mostly the terms 'cookies and 'biscuit' are used interchangeably and generally substituted for each other, but there are point that differentiate between the two items. A cookie is commonly known so in the USA, while in the UK it is known as a biscuit.

For instance, the Dutch made small tidbits from leftover cake batters and called them koekje, which meant little cake.

The word 'cookie' is understood to have derived from 'koekje' in North America. Biscuit, on the other hand, is understood to have come from the Latin word 'panis biscotus', which meant bread cooked twice.

Leftover bread or cakes were baked until crisp and eaten as biscuits. Even in France, biscuit means to Cook twice.

A cookie is a product that is soft centered, usually made in the style of preparing cake batter and is traditionally sweet. A biscuit, on the other hand, is crisp and hard like a cheese cracker, which can be savory.

# TEXTURE

Some cookies are soft whereas some are crispy in texture, some cookies spread while baking while some hold their actual shape. For understanding the texture firstly we should understand the role played by ingredients that we use:

## 1. CHEWY TEXTURE

A chewy cookie needs a high moisture content, which can be provided by eggs and other liquid ingredients. Eggs must be in higher proportions and fat should be low. Brown sugar is also used to provide chewy texture. There must be some gluten formation while mixing the dough.

## 2. CRISP TEXTURE

For a crisp cookie the dough must contain low moisture content. Size of the cookie should be thin which will help them to dry easily when they are baked. It must be high in sugar and fat content. It should not contain any hygroscopic (tendency to attract moisture from air) ingredient like nuts as they can absorb moisture and soften the crisp texture.

## 3. SOFT TEXTURE

The dough of soft cookies requires a high proportion of liquid and low of sugar and fat content. They are generally thick and large in size. They usually contain corn syrup, honey or molasses which are hygroscopic. These cookies are left slightly unbaked and should be stored in covered container or else they will dry out.

# CREAMING

Creaming is a technique used in most of the baked goods. It is the method of mixing ingredients with high fat content in order to incorporate air. It involves beating butter/shortening & sugar together to give aeration to the product.

It can be done either mechanically (using stand mixers or hand beaters) or manually (using spatula). During creaming fat is beaten with sugar with the help of spatula or hand beater along the sides of the bowl, creating air pockets with every turn. The network becomes strong as we keep on beating it.

When we start creaming fat and sugar, initially it is dense and looks like wet sand. When we cream it for 1 minute it becomes a paste more like a clay. Another minute later it becomes soft.

## SCIENCE BEHIND CREAMING METHOD

- Sugar crystals have sharp edges that 'dig' into butter when beaten together, creating tiny pockets of air that are trapped in fat. The smaller the crystals, the larger quantity of small air pockets there are, resulting in a very light and fluffy texture.
- This is the reason caster sugar is preferred as its crystal size is small and sharp enough to hold more air pockets than granulated sugar & icing sugar.

## IMPORTANCE OF AIR POCKETS

- The air pockets created while creaming expand during baking giving a lighter and fluffy texture.
- Air pockets expand when:
  - subjected to heat.
  - filled with steam created from liquid ingredients in batter.
  - carbon dioxide released from reaction of chemical leaveners i.e. baking soda & baking powder.

## WHEN TO STOP CREAMING?

- Initially when you start beating butter and sugar together, butter does not stick to sides of the bowl. But when you keep on mixing it, it starts to stick to the sides and becomes pale in colour. It also looks fluffier in texture. This is when you should stop creaming, or else it results in over creamed butter.
- Over creaming results in dense, flat and greasy baked products.

## CURDLING OF CREAMED MIXTURE

Curdling is separation of fats and liquids. When curdling happens, it is a water in fat emulsion. It usually happens when -

- Fats and liquids are not at same temperature
- Eggs/ liquids are added too quickly to creamed mixture

While adding eggs to creamed mixture, it is important to add them slowly. This is because yolks (fat) in eggs coat air cells formed during creaming and help in their expansion enabling them to hold liquid ingredients (egg whites or milk, etc.) without curdling. When we add eggs too fast, yolks are unable to coat air cells properly resulting in lesser air cells capable of holding liquid ingredients. This results in curdling of mixture.

## POINTS TO REMEMBER

When creaming butter/ shortening, it is important to use these at room temperature i.e. around 21°C. This is because cold butter is not soft enough to entrap air quickly and warm butter (24°C or more) is too soft and air pockets formed easily burst due to friction created by mixing.

Creaming using hand beaters or stand mixers should be done at medium speed as high speed can burst air pockets.



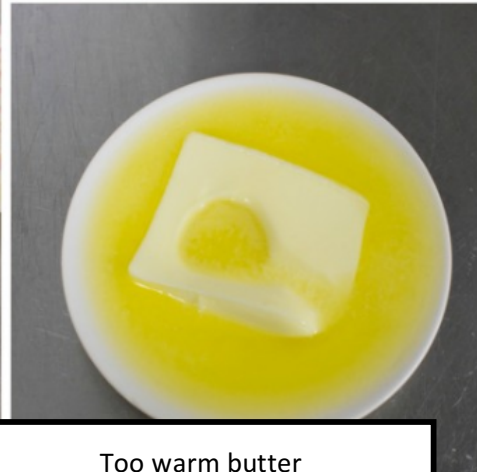
# Different States of Butter

Too cold butter



Ideal room temperature butter

Too warm butter



# METHODS OF COOKIE MAKING

There are various ways of making cookies and biscuits which usually depends upon the type of cookie that we are making. Some of the common methods of preparing cookies are discussed below:

## 1. STRAIGHT METHOD

This method is also known as one stage method as it is one of the simplest methods in which all the ingredients are put in bowl and mixed together until a uniform dough is obtained. Mostly cookies that have no or very less moisture follow this method.

## 2. CREAMING METHOD

It is the most common method of making cookies or biscuits. In this method, butter and sugar is creamed until fluffy and pale in color. Then the liquid ingredients such as eggs, milk or cream are added gradually and mixed properly. Lastly the dry ingredients such as flour are folded in.

## 3. SANDING METHOD

This method utilizes the technique of rubbing-in. The fat is rubbed with the flour with fingertips until the fat is fully incorporated. The liquid ingredients are then mixed to create a dough. This method is used for cookies with short texture.

## 4. SPONGE METHOD

This method of cookie making is similar to that of cakes. Eggs and sugar are whipped together until light and fluffy and dry ingredients are then folded in to prepare batters.

# TYPES OF COOKIES

## 1. DROP COOKIES

Soft dough is used for making this type of cookie. The cookies dough is dropped with a spoon or a piping bag. For making large cookies, one can use an ice cream scoop also. Cookies should be spaced out appropriately to allow them to spread.

Examples: Oatmeal raisin cookies, Macaroon, Florentine.

## 2. PIPED COOKIES

In this method, the cookies are piped through a piping bag onto the baking tray. We have to make sure that the dough is of right consistency as a thick dough would be too difficult to pipe and a soft dough will spread too much. Different designs can be piped by using different shapes of the nozzle. Examples: Jeera cookies, Savoirdi.

## 3. HAND ROLLED COOKIES

These types of cookies are usually made with a stiff dough which is easy to roll, such as sweet paste dough, short crust dough. If the dough is soft, then it can be put in the refrigerator to obtain stiffness. Hand rolled cookies are shaped into rounds between the palms and then put on the baking sheet. Examples: Melting moments, Nankhatai.

## 4. CUTTER CUT COOKIES

These cookies are made by rolling the dough to a desired thickness and then cutting it with cutters of required shape. These cookies are much more symmetric and look neat as they are cut with cutters. Examples: Shortbread, bull's eye.

## 5. BAR COOKIES

These types of cookies are shaped in bars or long ropes and then half baked. Then the cookies are sliced to the desired thickness while the dough is still warm and placed again on the baking sheets and baked until crisp. This type of baking is known as baking twice or 'Biscotti' in Italian. We can also freeze the half-baked bar and use a knife for cutting thin slices and then bake them.

Examples: Biscotti, Raisin spice bars.

## 6. SHEET COOKIES

In this method, sometimes the dough is baked in sheets and cut later, while in some cases, they are lined on a tray and the topping is spread onto the base before being baked. Most of the popular sheet cookies are made by this method.

Examples: Almond Bars, Brownie.

## 7. FROZEN AND CUT COOKIES

In this the cookie is shaped into logs or square bars and sliced when frozen. Such methods are adopted for various reasons such as the dough is too soft to handle or to give it shape, or to save time of sheeting the dough when it is chilled, as this facilitates cutting with cutter. Examples: Pinwheel, Chequered.

## 8. FESTIVE COOKIES

These cookies are mostly made during the western festival season or celebrations. We have a wide variety of cookies being made especially for Christmas, Easter, Halloween etc.

Examples: Gingerbread, Cinnamon stars.

# FAULTS IN COOKIE MAKING

### 1. COOKIE STICK TO PAN

Excessive greasing of pans, cookies left for too long on the pan after baking, too much sugar in the dough and improper mixing of cookie dough are some of the causes for this type of fault.

### 2. COOKIE IS TOO CRUMBLY

This type of fault usually occurs because of certain causes such as, too much sugar in the dough, improper mixing of ingredients, too much fat in the cookie dough and too much leavening agents and eggs in the recipe.

### 3. COOKIE IS VERY BRITTLE AND HARD

Too much flour in the dough, less quantity of fat, over mixing of dough, less liquid content and low baking temperature are some of the causes which results in this type of fault.

4. **COOKIE SPREADS TOO MUCH**

Causes such as low baking temperature, over greased baking sheets, not enough flour in the dough, too much creaming and too much liquid content in the dough can give rise to this fault.

5. **COOKIE DOES NOT SPREAD**

High baking temperature, too much flour in the dough, less sugar in the recipe and insufficient greasing of pans does not allow the cookies to spread.

# TERMINOLOGY AND RULES OF COOKIE MAKING

## MIXING SOFT BUTTER AND SUGAR TOGETHER

This process is also called creaming.

## 3 FINGER COOKIE RULE

We always place cookies 3 fingers apart before baking. The reason we place the cookies apart is that they do not stick to each other while baking, as they will expand during baking process.

## A SOFT BAKED COOKIE IS A GOOD COOKIE

Unlike other baked goods, we do not and must not bake cookie until whole cookie turns golden brown. A good cookie should be baked just until it gets a nice golden color on sides and is soft to touch. Cookies become hard during cooling process, so make sure that you do not bake a cookie completely, it will result into a hard cookie.

## I HAVE A STICKY DOUGH

Sticky, non-shapeable cookie dough are very common, during such situation the best thing is to simply chill the dough in fridge for 15 – 20minutes. Chilled dough is easy to handle and shape.

## SMALL COOKIE LESS TIME, LARGE COOKIE MORE TIME

Baking time highly depends on the size and number of cookies. Small cookies will take less time whereas if we increase the size it will take more time to bake. Always start from minimum time mentioned and slowly increasing the minutes for getting perfectly baked cookies always.

## SIZE MATTERS

The size of cookie you are baking really matters. Do not place small and large cookies together in the same tray or else small cookies will get burnt, while large cookies will just be undercooked.

## MID – WAY ROTATION

Ovens have heating points, to ensure even baking rotate your cookie tray after half baking time.



## HOW TO REVIVE COOKIES

If your cookies get soft due to climate change or passage of days, simply bake the cookies for 3-4 minutes on the temperature the recipes says. Leave them to cool and you will end up with crispy crunchy cookies ag



# FREQUENTLY ASKED QUESTIONS

**Q. Can we replace salted butter with unsalted butter in a recipe?**

**Ans.** Yes, you have to add in salt with unsalted butter but the amount of salt may differ according to the amount of salted butter used in the recipe if you are replacing it with unsalted butter.

**Q. Is homemade butter suitable to use in baking?**

**Ans.** The butter having 80% fat is suitable for baking, since we don't know the fat percentage of homemade butter, it is not recommended to use for baking.

**Q. Can we make caster sugar with table sugar at home?**

**Ans.** No, we cannot make caster sugar at home because it is processed in such a way that each molecule have sharp edges which helps in holding air molecule during the process of creaming. If we grind table sugar at home it will attract moisture quickly and become sticky.

**Q. Why do we freeze cookies before baking?**

**Ans.** We freeze cookie to make sure that the butter present in it is not too soft. The cookie with too soft butter will spread very much and may lose its shape.

**Q. Can we reduce the amount of sugar present in the recipe?**

**Ans.** Yes, we can reduce the amount of sugar slightly but not too much as sugar helps in the texture of a cookie. Too much reduction may cause a change of texture.

**Q. Can we replace brown sugar with castor sugar?**

**Ans.** Yes, you can replace brown sugar with castor sugar in same proportions but there will be a slight change in the texture of the cookie.



# KEY INGREDIENTS AND THEIR ROLE

Like everything else you bake or cook, the quality of your cookies will depend on the quality of your ingredients.

**BUTTER** – Salted or unsalted, butter is the soul ingredient of cookie making. It dominates the flavor and texture in a cookie. The reason many bakers use unsalted butter in their recipes is so that they can control the level of salt in their cookies. The brand of butter you are using must have at least 80g fat, if the fat content is less than 80 g, it won't provide the same texture and flavor.

**STORING BUTTER** – It should be wrapped and kept away from foods with strong odors, butter will stay good for weeks in the refrigerator and for up to a year in the freezer.

**FLOUR** – There are a variety of flours used in cookie making like whole wheat, all purpose, gluten free etc. Generally, the most used flour is all purpose flour (**AP flour or simply flour**) due to the flavor and texture it gives to cookies.

**STORING FLOUR** – Always store flour in a clean air tight container. Make sure to sift flour in every few months to keep it clean and lump-less. If your flour is being used once a month then it's better to store it in the fridge.

**SUGAR** – The three main sugars that are used in cookie making are caster, icing and brown. Each sugar plays a unique role. They affect a cookie in three ways that is flavor, color and texture. To make any cookie chewy and soft use brown sugar rather than caster and vice versa. Whereas powdered sugar is usually used to make soft short bread type cookies.

**EGGS** – In cookie making, eggs must always be used at room temperature. This is because eggs blend best when they are not cold. Pull the eggs out of the fridge about 20 minutes ahead of time. If by any chance you miss this step, simply dip cold eggs in a bowl of warm water and leave for 3-5 minutes. Using cold eggs can make creamed butter look curdled before dry ingredients are added.

**DRIED FRUITS** – Dried fruits (raisins, sultanas etc.) should be moist and plump when it comes to cookie making. Hard shriveled fruits won't get better when they are baked and will simply ruin your cookie. So, it's always best to use soaked plump rather than dry.

# STORAGE

Cookies must always be stored only after they are completely cooled. Storing warm cookies will result in very soft and muddy cookies. Use air tight jars/ containers for storing cookies. A well stored cookie can be consumed for 1 – 2 weeks.

Cookies with high butter ratio will stay fresh for 3 – 4 days if they are stored properly.

Those cookies which contain jam will stay fresh for less time as jam will become rubbery with time. If crisp cookie becomes soft, then you can revive it by baking it again for 3 – 4 minutes at the same temperature they were baked.

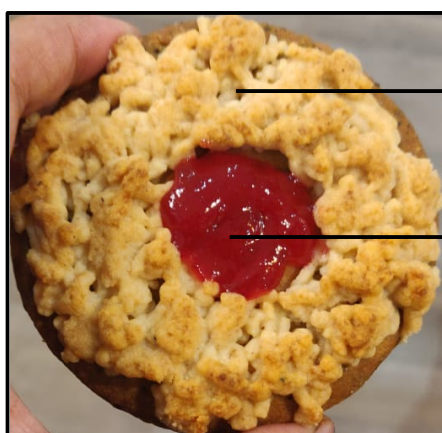
If your soft cookie becomes crisp you can keep a bread slice in the container you have stored it in or you can refrigerate it overnight; this way it will regain its moisture.

## MAIN TOOLS REQUIRED FOR THIS PARTICULAR COURSE

- OTG/ Convection oven
- Oven thermometer
- Baking tray
- 1M nozzle
- Star nozzle
- Silicon mat, Butter paper
- Round Cutters set
- Measuring spoons & cups
- Kitchen digital weighting scale
- Mixing bowls
- Electric hand beater/Stand mixer
- Balloon whisk
- Piping bags
- Spatula
- Knife
- Grater

# DESSERT COOKIE : HONEY AND TEA JAMMERS

(TEXTURE - CRISPY OUTSIDE, SOFT INSIDE)



GRATED STREUSEL

JAM

FOR COOKIE DOUGH		COSTING (in ₹)		NO. OF PORTIONS:4
INGREDIENTS	QUANTITY	WHOLESALE	M.R.P.	ELEMENTS
Flour	68 g	1.8	4.9	Cookie dough
Caster sugar	16 g	0.9	1.9	
Unsalted butter	32 g	10.24	14.4	
Salt	1/8 tsp	1	1	Streusel
Loose tea leaves	½ tbsp	2.6	2.6	Mix fruit jam
Honey	½ tbsp	1.9	2.45	
Vanilla essence	½ tsp	1	1	
<b>TOTAL</b>		<b>₹ 19.44</b>	<b>₹ 28.25</b>	<b>INSTRUCTIONS</b>
<b>METHOD</b> <ol style="list-style-type: none"> <li>Pre-heat the oven at 180°C (OTG mode: upper rod + lower rod + fan).</li> <li>Make the streusel mentioned below and freeze it for around 20 minutes.</li> <li>Now in a small bowl, take sugar and tea together and crush with your hands. Then add butter to it. Using an electric hand beater, start creaming butter &amp; tea mixture until lightly pale and fluffy.</li> <li>Now add honey to creamed butter and mix properly. Start sifting flour and salt in the mixture and combine it to form a dough.</li> <li>Roll out the dough between butter paper &amp; cut out cookies using a round cookie cutter (diameter – 7cm).</li> <li>Place the cookies on a lined baking tray &amp; keep aside.</li> </ol>				Thickness while rolling out cookie dough should be 0.5 cm.
				<b>OVEN TEMPERATURES</b>
				<b>OTG</b> 180°C (upper rod + lower rod + fan) <b>DECK OVEN</b> Upper temperature – 180°C Lower temperature – 180°C <b>UNOX</b> 160°C, Fan speed – 1, Humidity – 0

FOR STREUSEL & FILLING		COSTING (in ₹)		NO. OF PORTIONS:4
INGREDIENTS	QUANTITY	WHOLESALE	M.R.P.	
Flour	26 g	0.7	1.8	
Caster sugar	11 g	0.6	1.32	
Brown sugar	4 g	0.26	0.52	
Unsalted butter (cold)	19 g	6.08	8.55	
Cinnamon powder	A pinch	1	1	
Salt	A pinch	1	1	
Vanilla essence	1/8 tsp	0.2	0.25	
Jam (for filling)	20 g	5.6	5.6	
<b>TOTAL</b>		<b>₹ 15.44</b>	<b>₹ 20.04</b>	
<b>METHOD</b>				We will be grating the streusel for texture. Make sure it is hard enough before grating for a good texture.
<ol style="list-style-type: none"> <li>In a bowl mix all the ingredients together and start rubbing with your fingertips, until you get crumbly texture.</li> <li>Combine streusel in a dough &amp; freeze it for at least 20 minutes. Take out and grind it completely.</li> </ol>				

ASSEMBLY & BAKING
<ol style="list-style-type: none"> <li>Place a nozzle on the cookie and start spreading streusel on remaining portion of the cookie. Remove the nozzle &amp; fill this gap with jam &amp; keep it in the freezer for 10 - 15 minutes.</li> <li>After freezing, bake it at 180°C (OTG mode: upper rod + lower rod + fan) for 15 - 20 minutes.</li> </ol>

NOTE		
Shelf life of	Room temperature	Freezer
Cookie dough	-	1 month
Baked jammers (without filling)	2 weeks (in air tight box)	-
Baked jammers (with filling)	4 - 5 days (in air tight box)	-

COST PER PORTION (in ₹)		
ELEMENTS	WHOLESALE	M.R.P.
Cookie dough	4.86	7.06
Streusel & filling	3.86	4
<b>TOTAL</b>	<b>₹ 8.72</b>	<b>₹ 11.06</b>

# DIET COOKIE : WHOLE WHEAT COOKIES

(TEXTURE - CRISPY)



CASHEWS

PISTACHIO POWDER

COOKIE DOUGH

<u>FOR COOKIE DOUGH</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:4</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
Whole wheat flour	78 g	1.872	3.276	Cookie dough
Icing sugar	25 g	1.5	3.15	
Cookie shortening	45 g	5.31	5.31	
Baking powder	1/4 tsp	1	1	
Baking soda	1/8 tsp	1	1	
Salt	A pinch	1	1	Pistachios & cashews
Cardamom powder	1/8 tsp	1	1	
Milk	15 g	0.87	0.93	
Pineapple essence	2 - 3 drops	1	1	
<u>TOTAL</u>		<u>₹14.55</u>	<u>₹ 17.66</u>	<u>INSTRUCTIONS</u>
<u>METHOD</u>				Thickness while rolling out cookie dough should be 0.5 cm.  <u>OVEN TEMPERATURES</u>  <u>OTG</u> 180°C (upper rod + lower rod + fan) <u>DECK OVEN</u> Upper temperature - 180°C Lower temperature - 180°C <u>UNOX</u> 160°C, Fan speed - 1, Humidity - 0
1. Pre-heat the oven at 180°C (OTG mode: upper rod + lower rod + fan). 2. In a bowl, using a spatula cream together shortening and sugar until lightly pale and fluffy. 3. In another bowl, sift together flour, baking powder, baking soda, salt and cardamom powder. Add to creamed shortening and mix well with hands. 4. Add milk and form a dough. Now roll out the dough on a butter paper and cut cookies using round cookie cutters (diameter - 6.5 cm). 5. Place on a lined baking tray and keep aside.				

FOR GARNISH		COSTING (in ₹)		NO. OF PORTIONS: 4
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	
Pistachio	10 g	20	22	
Cashew	10 g	11	13	
<b><u>TOTAL</u></b>		<b>₹ 31</b>	<b>₹ 35</b>	

ASSEMBLY & BAKE
<ol style="list-style-type: none"> <li>1. Half slice cashews and chop pistachios. Brush some milk/ water on cookies and arrange cashews in shape of a triangle, keeping the sliced flat part facing outwards. Sprinkle chopped pistachios on the remaining portion.</li> <li>2. Bake cookies in preheated oven at 180°C (<b>OTG mode: upper rod + lower rod + fan</b>) for 15 minutes or till the edges turn slightly brown.</li> </ol>

NOTE		
<u>Shelf life of</u>	<u>Room temperature</u>	<u>Freezer</u>
Cookie dough	-	1 month
Baked whole wheat cookies	2 weeks (in air tight box)	-

COST PER PORTION (in ₹)		
<u>ELEMENTS</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>
Cookie dough	3.63	4.41
Pistachio	5	5.5
Cashew	2.75	3.25
<b><u>TOTAL</u></b>	<b>₹ 11.38</b>	<b>₹ 13.16</b>

# WHOLESOME COOKIE : OATS AND CRANBERRIES COOKIES (EGG) (TEXTURE - CHEWY)



FOR COOKIE DOUGH		COSTING (in ₹)		NO. OF PORTIONS: 4
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>COST PER PORTION</u>
Flour	50 g	1.35	3.6	(in ₹)
Caster sugar	13 g	0.75	1.56	<b><u>WHOLESALE</u></b> ₹ 8.74
Brown sugar	25 g	2.5	3.25	
Unsalted butter	30 g	9.6	13.5	
Egg	13 g	1.17	1.3	<b><u>M.R.P.</u></b> ₹ 11.65
Baking soda	A pinch	1	1	
Oats	20 g	2.6	3.4	
Cranberry (chopped)	20 g	15	18	
Vanilla essence	½ tsp	1	1	
<b><u>TOTAL</u></b>		<b>₹34.97</b>	<b>₹46.61</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b>				<p>If the dough is sticky, freeze it for 5 – 10 minutes.</p> <p><b><u>OVEN TEMPERATURES</u></b></p> <p><b>OTG</b> 180°C (upper rod + lower rod + fan) <b>DECK OVEN</b> Upper temperature – 180°C Lower temperature – 180°C <b>UNOX</b> 160°C, Fan speed – 1, Humidity – 0</p>
1. Pre-heat the oven at 180°C (OTG mode: upper rod + lower rod + fan).				
2. In a bowl, using a spatula cream together butter and both the sugars until lightly pale and fluffy. Add in eggs and vanilla essence.				
3. In another bowl, sift together flour and baking soda, then add oats and chopped cranberries. Now add it to the above mixture and form a dough.				
4. Now divide the dough into 4 balls of approximately 40 g each.				
5. Place on a lined baking tray and press a little. Bake at 180°C (OTG mode: upper rod + lower rod + fan) for 15 – 18 minutes.				



# OATS AND CRANBERRIES COOKIES (EGGLESS)

FOR COOKIE DOUGH		COSTING (in ₹)		NO. OF PORTIONS: 4
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>COST PER PORTION</u>
Flour	50 g	1.35	3.6	(in ₹)
Caster sugar	13 g	0.75	1.56	<b><u>WHOLESALE</u></b> ₹ 8.27
Brown sugar	25 g	2.5	3.25	
Unsalted butter	30 g	9.6	13.5	
Milk	8 g	0.46	0.5	
Baking soda	A pinch	0.02	0.08	<b><u>M.R.P.</u></b> ₹ 11.22
Oats	20 g	2.6	3.4	
Cranberry (chopped)	20 g	15	18	
Vanilla essence	½ tsp	0.8	1.02	
<b><u>TOTAL</u></b>		<b>₹33.08</b>	<b>₹44.91</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b> <ol style="list-style-type: none"> <li>1. Pre-heat the oven at 180°C (OTG mode: upper rod + lower rod + fan).</li> <li>2. In a bowl, using a spatula cream together butter and both the sugars until lightly pale and fluffy. Add in milk and vanilla essence.</li> <li>3. In another bowl, sift together flour and baking soda, then add oats and chopped cranberries. Now add it to the above mixture and form a dough.</li> <li>4. Now divide the dough into 4 balls of approximately 40 g each.</li> <li>5. Place on a lined baking tray and press a little. Bake at 180°C (OTG mode: upper rod + lower rod + fan) for 15 - 18 minutes.</li> </ol>				If the dough is sticky, freeze it for 5 - 10 minutes.
				<b><u>OVEN TEMPERATURES</u></b>
				<b><u>OTG</u></b> 180°C (upper rod + lower rod + fan) <b><u>DECK OVEN</u></b> Upper temperature - 180°C Lower temperature - 180°C <b><u>UNOX</u></b> 160°C, Fan speed - 1, Humidity - 0

<b><u>NOTE</u></b>		
<b><u>Shelf life of</u></b>	<b><u>Room temperature</u></b>	<b><u>Freezer</u></b>
Cookie dough	-	1 month
Baked oats & cranberries cookies	2 weeks (in air tight box)	-

# TEA TIME COOKIE : BREAKFAST COOKIES (EGG)



CORNFLAKES

<u>FOR COOKIE DOUGH</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:</u> 3
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>COST PER PORTION</u> (in ₹)
Flour	52 g	0.67	2.08	<b><u>WHOLESALE</u></b> ₹ 7.86
Caster sugar	25 g	1.45	3	
Butter	28 g	8.96	12.6	
Egg	12 g	1.08	1.44	
Baking soda	1/8 tsp	1	1	<b><u>M.R.P.</u></b> ₹ 11.48
Raisins (chopped)	30 g	6.6	10.5	
Vanilla essence	¼ tsp	1	1	
Cornflakes	10 g	2.84	2.84	
<b><u>TOTAL</u></b>		<b>₹ 23.6</b>	<b>₹ 34.46</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b> <ol style="list-style-type: none"> <li>Preheat the oven at 180°C (OTG Mode: upper rod + lower rod + fan).</li> <li>In a bowl, using a spatula cream together butter and caster sugar, until light and fluffy. Then add eggs, vanilla essence and mix.</li> <li>In a bowl sieve flour and baking soda together and then add to the egg mixture.</li> <li>Then add chopped raisins to it and form a dough.</li> <li>Divide the cookie dough into three equal parts and coat with crushed cornflakes.</li> <li>Place in a lined baking tray and press a little. Bake at 180°C (OTG Mode: upper rod + lower rod + fan) for 10 - 12 minutes.</li> </ol>				If the cookie dough becomes too sticky, then keep it in freezer for 7 - 10 minutes.
				<b><u>OVEN TEMPERATURES</u></b>
				<b>OTG</b> 180°C (upper rod + lower rod + fan) <b>DECK OVEN</b> Upper temperature - 180°C Lower temperature - 180°C <b>UNOX</b> 160°C, Fan speed - 1, Humidity - 0

## BREAKFAST COOKIES(EGGLESS)

<u>FOR COOKIE DOUGH</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:</u> 3
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>COST PER PORTION</u> (in ₹)
Flour	52 g	0.67	2.08	<b><u>WHOLESALE</u></b> ₹ 7.75
Caster sugar	25 g	1.45	3	
Butter	28 g	8.96	12.6	
Milk	13 g	0.75	0.8	
Baking soda	1/8 tsp	1	1	<b><u>M.R.P.</u></b> ₹ 11.27
Raisins (chopped)	30 g	6.6	10.5	
Vanilla essence	¼ tsp	1	1	
Cornflakes	10 g	2.84	2.84	
<b><u>TOTAL</u></b>		<b>₹ 23.27</b>	<b>₹ 33.82</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b> <ol style="list-style-type: none"> <li>1. Preheat the oven at 180°C (<b>OTG Mode: upper rod + lower rod + fan</b>).</li> <li>2. In a bowl, using a spatula cream together butter and caster sugar, until light and fluffy. Then add milk, vanilla essence and mix.</li> <li>3. In a bowl sieve flour and baking soda together and then add to the above mixture.</li> <li>4. Then add chopped raisins to it and form a dough.</li> <li>5. Divide the cookie dough into three equal parts and coat with crushed corn flakes.</li> <li>6. Place in a lined baking tray and press a little. Bake at 180°C (<b>OTG Mode: upper rod + lower rod + fan</b>) for 10 – 12 minutes.</li> </ol>				If the cookie dough becomes too sticky, then keep it in freezer for 7 – 10 minutes.
				<b><u>OVEN TEMPERATURES</u></b>
				<b>OTG</b> 180°C (upper rod + lower rod + fan) <b>DECK OVEN</b> Upper temperature – 180°C Lower temperature – 180°C <b>UNOX</b> 160°C, Fan speed – 1, Humidity – 0

<b><u>NOTE</u></b>		
<b><u>Shelf life of</u></b>	<b><u>Room temperature</u></b>	<b><u>Freezer</u></b>
Cookie dough (without cornflakes)	-	1 month
Baked breakfast cookies (egg/ eggless)	2 weeks (in air tight box)	-



# CLASSIC COOKIES: JEERA COOKIES

(TEXTURE - CRISPY OUTSIDE, SOFT INSIDE)



<u>FOR COOKIE DOUGH</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:6</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>COST PER PORTION</u>
Flour	64 g	1.73	4.6	(in ₹)
Caster sugar	15 g	0.9	1.8	<b><u>WHOLESALE</u></b> ₹ 3.8
Butter	30 g	9.6	13.5	
Oil	28 g	2	2.3	
Milk	20 g	1.16	1.24	
Baking powder	1/8 tsp	1	1	
Baking soda	1/8 tsp	1	1	
Milk powder	5 g	1.95	2.14	<b><u>M.R.P.</u></b> ₹ 5.28
Custard powder	5 g	1	1.6	
Salt	¼ tsp	1	1	
Jeera powder	1/8 tsp	0.5	0.5	
Jeera	2 g	1	1	
<b><u>TOTAL</u></b>		<b>₹22.84</b>	<b>₹31.68</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b>				Add more milk if required to get a pipeable consistency.
<ol style="list-style-type: none"> <li>1. Pre-heat the oven at 180°C (OTG mode: upper rod + lower rod + fan).</li> <li>2. In a bowl, using a spatula cream together butter and sugar until pale and fluffy. Add oil to it and combine. Then add in milk &amp; mix again.</li> <li>3. In a new bowl sieve together flour, baking powder, baking soda, milk powder, custard powder, salt and jeera powder. Add it to the above mixture and form a dough.</li> <li>4. Fill in the piping bag fitted with open star nozzle and pipe the batter on a lined baking tray in 'S' shape and sprinkle some jeera on the top. Bake at 180°C (OTG mode: upper rod + lower rod + fan) for 10 - 12 minutes or until golden brown in color.</li> </ol>				<b><u>OVEN TEMPERATURES</u></b>
				<b>OTG</b> 180°C (upper rod + lower rod + fan) <b>DECK OVEN</b> Upper temperature - 180°C Lower temperature - 180°C <b>UNOX</b> 160°C, Fan speed - 1, Humidity - 0

# BAR COOKIES: ORANGE & ALMOND BISCOTTI(EGG)



<u>FOR COOKIE DOUGH</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:10</u>	
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>COST PER PORTION</u>	
Flour	90 g	2.43	6.48	(in ₹)	
Caster sugar	57 g	3.3	6.8	<b><u>WHOLESALE</u></b> ₹ 3.15	
Cookie shortening	30 g	4.8	5.7		
Egg	25 g	1.9	2.5		
Baking powder	½ tsp	0.4	0.42		
Almonds (chopped)	10 g	8.5	10	<b><u>M.R.P.</u></b> ₹ 4.39	
Tutty fruity	10 g	7.5	9		
Orange zest	½ tbsp	1	1		
Vanilla essence	1 tsp	1.75	2.05		
<b><u>TOTAL</u></b>		<b>₹31.58</b>	<b>₹43.95</b>	<b><u>INSTRUCTIONS</u></b>	
<b><u>METHOD</u></b> <ol style="list-style-type: none"> <li>Pre-heat the oven at 180°C (OTG mode: upper rod + lower rod + fan).</li> <li>In a bowl, using an electric hand beater cream together shortening and sugar until light and fluffy. Now add in eggs, vanilla essence, orange zest and mix well.</li> <li>In another bowl, sieve flour and baking powder and add to the above mixture in two parts. Add in the chopped almonds, tutty fruity and form a dough.</li> <li>Now transfer the dough on a lined baking tray and flatten it, around 3 cm in thickness. Keep in the fridge for around 10 minutes. Then bake at 180°C (OTG mode: upper rod + lower rod + fan) for 20 – 25 minutes or until the edges become golden brown.</li> <li>Once it is half baked take it out and freeze for 15 minutes. Take it out and cut into thin slices around 1 cm thick and then place back on the baking tray. Bake again for 15 – 20 minutes.</li> </ol>				Use a serrated knife to cut biscotti.	
				<b><u>OVEN TEMPERATURES</u></b>	
				<b>OTG</b> 180°C (upper rod + lower rod + fan) <b>DECK OVEN</b> Upper temperature – 180°C Lower temperature – 180°C <b>UNOX</b> 160°C, Fan speed – 1, Humidity – 0	



# ORANGE & ALMOND BISCOTTI (EGGLESS)

<u>FOR BISCOTTI</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:10</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>COST PER PORTION</u>
Flour	100 g	2.7	7.2	(in ₹)
Caster sugar	56 g	3.25	6.7	<b><u>WHOLESALE</u></b> ₹ 9.24
Brown sugar	11 g	1.1	1.43	
Cookie shortening	32 g	4.6	4.6	
Egg replacement	37 g	57.7	57.7	
Baking powder	1/8 tsp	1	1	
Baking soda	A pinch	1	1	<b><u>M.R.P.</u></b> ₹ 10.47
Oats	18 g	2.34	3	
Almonds (chopped)	10 g	8.5	10	
Tutty fruity	10 g	7.5	9	
Orange zest	½ tbsp	1	1	
Vanilla essence	1 tsp	1.75	2.05	
<b><u>TOTAL</u></b>		<b>₹92.44</b>	<b>₹104.71</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b>				For egg replacement, take 20 g of egg replacement powder & 30 g of water. Then measure 37 g from it. Use a serrated knife to cut biscotti.
<ol style="list-style-type: none"> <li>1. Pre-heat the oven at 180°C (<b>OTG mode: upper rod + lower rod + fan</b>).</li> <li>2. In a bowl, using an electric hand beater cream together shortening and caster sugar until light and fluffy. Add in egg replacement powder, orange zest, vanilla essence and mix well.</li> <li>3. In a separate bowl, mix together oats, brown sugar, tutty fruity and chopped almonds.</li> <li>4. In another bowl sieve together flour, baking powder &amp; baking soda.</li> <li>5. Firstly, add oats mix to creamed butter and give it a nice mix. Now add in flour mix and form a dough.</li> <li>6. Now transfer the dough on a lined baking tray and flatten it, around 3 cm in thickness. Keep in the fridge for around 10 minutes. Then bake at 180°C (<b>OTG mode: upper rod + lower rod + fan</b>) for 20 - 25 minutes or until the edges become golden brown.</li> <li>7. Once it is half baked take it out and freeze for 15 minutes. Take it out and cut into thin slices around 1 cm thick and then place back on the baking tray. Bake again for 15 - 20 minutes.</li> </ol>				
				<b><u>OVEN TEMPERATURES</u></b>
				<b>OTG</b> 180°C (upper rod + lower rod + fan) <b>DECK OVEN</b> Upper temperature - 180°C Lower temperature - 180°C <b>UNOX</b> 160°C, Fan speed - 1, Humidity - 0

<b>NOTE</b>		
<b><u>Shelf life of</u></b>	<b><u>Room temperature</u></b>	<b><u>Freezer</u></b>
Cookie dough	-	1 month
Baked biscotti (egg/ eggless)	2 weeks (in air tight box)	-

# FANCY COOKIE : OCCHI DI BUE COOKIES

(TEXTURE - SOFT)



MIX FRUIT JAM

DESSICATED  
COCONUT

FOR COOKIE		COSTING (in ₹)		NO. OF PORTIONS:6
INGREDIENTS	QUANTITY	WHOLESALE	M.R.P.	COST PER PORTION
Flour	62 g	0.6	1.8	(in ₹)
Caster sugar	24 g	1.1	2.28	<b>WHOLESALE</b>
Butter	46 g	7.04	9.9	₹ 2.22
Salt	A pinch	1	1	
Vanilla essence	½ tsp	1	1	<b>M.R.P.</b>
Dessicated coconut	5 g	1.19	2	₹ 3.23
Mix fruit jam	5 g	1.4	1.4	
<b>TOTAL</b>		<b>₹13.33</b>	<b>₹19.38</b>	<b>INSTRUCTIONS</b>
<b>METHOD</b>				Do not put excess of jam in center as it can overspill while baking.
<ol style="list-style-type: none"> <li>1. Pre-heat the oven at 180°C (OTG mode: upper rod + lower rod + fan).</li> <li>2. In a bowl, using a spatula cream together butter and sugar until pale and fluffy. Add in vanilla essence and mix.</li> <li>3. In another bowl, sieve together salt and flour. Add it to above creamed mixture and form a dough.</li> <li>4. Now divide the dough into equal parts of 20 g each. Dip each part in milk and then coat only the top with desiccated coconut.</li> <li>5. Create a thumb impression in the center of the cookie dough and fill it with jam.</li> <li>6. Bake at 180°C (OTG mode: upper rod + lower rod + fan) for 10 - 12 minutes or until golden brown in color.</li> </ol>				<b>OVEN TEMPERATURES</b>  <b>OTG</b> 180°C (Upper rod + lower rod + fan) <b>DECK OVEN</b> Upper temperature - 180°C Lower temperature - 180°C <b>UNOX</b> 160°C, Fan speed - 1, Humidity - 0



<b>NOTE</b>		
<b><u>Shelf life of</u></b>	<b><u>Room temperature</u></b>	<b><u>Freezer</u></b>
Cookie dough	-	1 month
Baked occhi di bue cookies	4 – 5 days (in air tight box)	-

# SAVOURY COOKIES: HERBS SHORTBREAD COOKIE

(TEXTURE - CRISPY)



<u>FOR COOKIE DOUGH</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:7</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>COST PER PORTION</u>
Flour	93 g	2.56	6.84	(in ₹)
Unsalted butter (cold)	40 g	8.9	12.6	<u>WHOLESALE</u> ₹4.06
Salt	1/2 tsp	1	1	<u>M.R.P.</u> ₹5.32
Black pepper	A pinch	1	1	
Amul cheese	20 g	8.96	9.8	
Spring onion leaves	10 g	6	6	
<u>TOTAL</u>		<u>₹28.42</u>	<u>₹37.24</u>	<u>INSTRUCTIONS</u>
<u>METHOD</u>				Add a few drops of water to form a dough. Thickness while rolling out cookie dough should be 0.5 cm.
<ol style="list-style-type: none"> <li>1. Pre-heat the oven at 180°C (<b>OTG mode: upper rod + lower rod + fan</b>).</li> <li>2. In a bowl sieve flour, salt &amp; black pepper. Then add in parmesan cheese, chopped spring onion leaves and mix.</li> <li>3. Now add unsalted butter to flour mix and start rubbing in with your fingertips to form a dough.</li> <li>4. Place the dough on a butter paper and roll it using a rolling pin. Then cut round cookies with help of a cookie cutter (<b>diameter - 5.5 cm</b>).</li> <li>5. Place on a lined baking tray and bake at 180°C . (<b>OTG mode: upper rod + lower rod + fan</b>) for around 15 minutes or until the edges turn golden brown.</li> </ol>				
				<u>OVEN TEMPERATURES</u>
				<b>OTG</b> 180°C (upper rod + lower rod + fan)
				<b>DECK OVEN</b> Upper temperature - 180°C Lower temperature - 180°C
				<b>UNOX</b> 160°C, Fan speed - 1, Humidity - 0

<u>NOTE</u>		
<u>Shelf life of</u>	<u>Room temperature</u>	<u>Freezer</u>
Cookie dough	-	1 month
Baked herbs shortbread cookie	2 weeks (in air tight box)	-

# CHOCOLATE COOKIE: WORLD PEACE COOKIES (EGG)

(TEXTURE - SOFT)



CHOPPED WALNUTS

MILK COMPOUND SHAVINGS

MELTED MILK COMPOUND

FOR COOKIE DOUGH		COSTING (in ₹)		NO. OF PORTIONS:4
INGREDIENTS	QUANTITY	WHOLESALE	M.R.P.	ELEMENTS
Flour	40 g	1.08	2.88	Cookie dough
Caster sugar	40 g	2.32	4.8	
Butter	30 g	9.3	13.5	
Egg	25 g	1.9	2.5	
Baking powder	¼ tsp	1	1	Melted milk compound
Cocoa powder	10 g	4	4.5	
Dark couverture (melted)	30 g	13.65	13.95	Crushed walnuts Milk compound shavings
Dark couverture (chopped)	70 g	31.85	32.55	
Walnuts (crushed)	10 g	8.5	10	
Vanilla essence	¼ tsp	1	1	
<b>TOTAL</b>		<b>₹74.6</b>	<b>₹ 86.68</b>	<b>INSTRUCTIONS</b>
<b>METHOD</b>				If the dough is too sticky, freeze it for 10 - 12 minutes.
<ol style="list-style-type: none"> <li>Pre-heat the oven at 160°C (OTG mode: upper rod + lower rod + fan).</li> <li>In a bowl, using a spatula cream together butter and sugar until light and fluffy. Now add in melted chocolate, egg and mix.</li> <li>In another bowl, sieve flour, cocoa powder and baking powder. Add this to above mixture and add in vanilla essence, chopped chocolate, chopped walnuts and form a dough.</li> <li>Now, divide the dough in four equal parts and place on a lined baking tray (flatten a little). Bake at 160°C (OTG mode: upper rod + lower rod + fan) for around 12 - 15 minutes.</li> </ol>				<b>OVEN TEMPERATURES</b>
				<b>OTG</b> 160°C (upper rod + lower rod + fan)
				<b>DECK OVEN</b> Upper temperature - 160°C Lower temperature - 160°C
				<b>UNOX</b> 140°C, Fan speed - 1, Humidity - 0

## WORLD PEACE COOKIES (EGGLESS)

<u>FOR COOKIE DOUGH</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:4</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
Flour	40 g	1.08	2.88	Cookie dough
Caster sugar	40 g	2.32	4.8	
Butter	30 g	9.3	13.5	
Egg replacement	25g	21.5	23.4	
Baking powder	¼ tsp	1	1	Melted milk compound
Cocoa powder	10 g	4	4.5	
Dark couverture (melted)	30 g	13.65	13.95	
Dark couverture (chopped)	70 g	31.5	32.55	Milk compound shavings
Walnuts (crushed)	10 g	8.5	10	Crushed walnuts
Vanilla essence	¼ tsp	1	1	
<b><u>TOTAL</u></b>		<b>₹93.85</b>	<b>₹107.58</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b> <ol style="list-style-type: none"> <li>1. Pre-heat the oven at 160°C (<b>OTG mode: upper rod + lower rod + fan</b>).</li> <li>2. In a bowl, using a spatula cream together butter and sugar until light and fluffy. Now add in melted chocolate, egg replacement and mix.</li> <li>3. In another bowl, sieve flour, cocoa powder and baking powder. Add this to above mixture and add in vanilla essence, chopped chocolate, chopped walnuts and form a dough.</li> <li>4. Now, divide the dough in four equal parts and place on a lined baking tray (flatten a little). Bake at 160°C (<b>OTG mode: upper rod + lower rod + fan</b>) for around 12 – 15 minutes.</li> <li>5. Once cooled down, decorated with milk compound and crushed walnuts.</li> </ol>				For egg replacement, mix <b>10 g</b> of egg replacement powder with <b>15 g</b> of water.
				<b><u>OVEN TEMPERATURES</u></b>
				<b>OTG</b> 160°C (upper rod + lower rod + fan) <b>DECK OVEN</b> Upper temperature – 160°C Lower temperature – 160°C <b>UNOX</b> 140°C, Fan speed – 1, Humidity – 0



<u>FOR GARNISH</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:4</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	
Walnuts (crushed)	5 g	4.25	5	
Milk compound (melted)	20 g	4.2	5	
Milk compound (shavings)	20 g	4.2	5	
<b><u>TOTAL</u></b>		<b>₹ 12.65</b>	<b>₹ 15</b>	

<u>NOTE</u>		
<u>Shelf life of</u>	<u>Room temperature</u>	<u>Freezer</u>
Cookie dough	-	1 month
Baked world peace cookies	2 weeks (in air tight box)	-


<u>COST PER PORTION (in ₹)</u>						
<u>TYPE</u>	<u>COST</u>	Cookie dough	Milk compound	Milk compound shavings	Walnuts	<u>TOTAL</u>
Egg	<b><u>WHOLESALE</u></b>	18.65	1.05	1.05	1.06	<b>₹ 21.81</b>
	<b><u>M.R.P.</u></b>	21.67	1.25	1.25	1.25	<b>₹ 25.42</b>
Eggless	<b><u>WHOLESALE</u></b>	23.46	1.05	1.05	1.06	<b>₹ 26.62</b>
	<b><u>M.R.P.</u></b>	26.89	1.25	1.25	1.25	<b>₹ 30.64</b>

# CELEBRATION COOKIE: GINGERBREAD CHRISTMAS WREATH (TEXTURE - CRISPY)



DRY FRUITS

CHRISTMAS  
GANACHE

<u>FOR COOKIE DOUGH</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:2</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
Flour	90 g	2.43	6.5	Cookie dough
Almond flour	14 g	11.76	16.8	
Icing sugar (sifted)	45 g	2.7	5.6	
Butter	47 g	15.04	21.15	Christmas ganache
Milk	20 g	1.16	1.24	
Corn flour	26 g	1.56	7.8	Dry fruits
Grated ginger	¼ tsp	1	1	
Ginger powder	½ tsp	1	1	
Salt	¼ tsp	1	1	
<b><u>TOTAL</u></b>		<b>₹37.65</b>	<b>₹ 62.09</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b>				Do not add all of the milk at once. Add accordingly to form a dough.
1. Pre-heat the oven at 170°C (OTG mode: upper rod + lower rod + fan).				
2. In a bowl, using your fingertips rub butter into icing sugar and almond flour.				
3. In another bowl, sift together flour, salt, ginger powder and corn flour. Add grated ginger to it. Add it to the above mixture and combine. Now add milk & form a dough.				<b><u>OVEN TEMPERATURES</u></b>  <b>OTG</b> 170°C (Upper rod + lower rod + fan)
4. Now roll out the dough (0.5 cm in thickness) between two sheets of butter paper and freeze for around 15 minutes. Take it out and cut using round cookie cutters (7.5 cm and 3.5 cm in diameter). We have to cut such that we get rings like this 				
5. Now place on a lined baking tray and bake at 170°C (OTG mode: upper rod + lower rod + fan) for around 10 - 12 minutes or until the edges turn golden brown.				<b>DECK OVEN</b> Upper temperature - 170°C Lower temperature - 170°C <b>UNOX</b> 140°C, Fan speed - 1, Humidity - 0

<u>FOR CHRISTMAS GANACHE</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 2</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	
Dark couverture	38 g	17.06	17.43	
Fresh cream	19 g	3.33	3.55	
Ginger powder	1/8 tsp	1	1	
Cinnamon powder	A pinch	1	1	
Cardamom powder	A pinch	1	1	
<b><u>TOTAL</u></b>		<b>₹ 23.39</b>	<b>₹ 23.98</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b> <ol style="list-style-type: none"> <li>1. Add all the spices to the cream and heat until warm.</li> <li>2. Pour over finely chopped chocolate. Let this mixture sit for a minute before stirring to combine.</li> <li>3. Transfer the ganache into a piping bag and wait for it to cool down completely.</li> </ol>				Fill ganache in a piping bag and let it rest at room temperature/ refrigerator until it is a bit hard.

<u>FOR GARNISH</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 2</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	
Hazelnuts	5 g	6.25	7	
Red Tutty Fruity	10 g	1.08	3.98	
Pistachio	5 g	10	11	
Dried Apricots	10 g	6.02	6.02	
<b><u>TOTAL</u></b>		<b>₹ 23.35</b>	<b>₹ 28</b>	

<u>ASSEMBLY</u>
<ol style="list-style-type: none"> <li>1. We will need three cookies for one stack. Once the cookies cool down, pipe ganache on two cookies and stack them over each other. Then place third cookie on the top and pipe a thin layer of ganache.</li> <li>2. Garnish the cookies with assorted dried fruits arranged in a circle on top, covering the ganache completely.</li> </ol>



<b>NOTE</b>		
<b><u>Shelf life of</u></b>	<b><u>Room temperature</u></b>	<b><u>Freezer</u></b>
Cookie dough	-	1 month
Baked cookie (without ganache)	2 weeks (in air tight box)	-
Baked cookie (with ganache)	4 - 5 days(in air tight box)	-

<b><u>COST PER PORTION (in ₹)</u></b>		
<b><u>ELEMENTS</u></b>	<b><u>WHOLESALE</u></b>	<b><u>M.R.P.</u></b>
Cookie dough	18.82	31.04
Christmas ganache	11.69	11.99
Dry fruits	11.67	14
<b><u>TOTAL</u></b>	<b>₹ 42.18</b>	<b>₹ 57.03</b>

# NEW YORK STYLE CHOCOCHIP COOKIE (EGG)

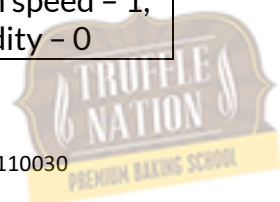


FOR COOKIE DOUGH		COSTING (in ₹)		NO. OF PORTIONS: 3
INGREDIENTS	QUANTITY	WHOLESALE	M.R.P.	ELEMENTS
Flour	63 g	1.7	2.52	Cookie dough
Caster sugar	20 g	1.16	2.4	
Brown sugar	20 g	1.3	2.6	
Butter	30 g	9.6	13.5	Walnuts
Egg	13 g	1.17	1.56	Hazelnuts
Baking powder	¼ tsp	1	1	
Baking soda	A pinch	1	1	Milk couverture
Salt	A pinch	1	1	
Milk couverture	25 g	12	12.25	callets
Dark couverture	25 g	11.38	11.62	
Walnuts	13 g	13	18.2	Dark couverture callets
Hazelnuts	13 g	16.25	18.2	
<b>TOTAL</b>		<b>₹ 70.59</b>	<b>₹ 85.85</b>	<b>INSTRUCTIONS</b>
<b>METHOD</b> <ol style="list-style-type: none"> <li>Pre-heat the oven at 170°C (OTG mode: upper rod + lower rod + fan). Line a baking tray with silicon mat or butter paper.</li> <li>In a bowl, using a spatula cream together butter and both the sugars until fluffy. Then add in egg and mix.</li> <li>In a new bowl sieve together flour, baking soda, baking powder, salt and then add it to the above mixture and mix.</li> <li>Lastly add in roughly chopped – milk couverture, dark couverture, walnuts and hazelnuts and form a dough.</li> <li>Divide the cookie dough in 3 equal parts of 75 g each.</li> </ol>				If the cookie dough becomes too sticky, then keep it in the freezer for 7 – 8 minutes.
				<b>OVEN TEMPERATURES</b>
				<b>OTG</b> 170°C (upper rod + lower rod + fan) <b>DECK OVEN</b> Upper temperature – 170°C Lower temperature – 170°C

	<b>UNOX</b> 150°C, Fan speed – 1, Humidity – 0
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### NEW YORK STYLE CHOCOCHIP COOKIE (EGGLESS)

<u>FOR COOKIE DOUGH</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 3</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
Flour	63 g	1.7	2.52	Cookie dough
Caster sugar	20 g	1.16	2.4	
Brown sugar	20 g	1.3	2.6	
Butter	30 g	9.6	13.5	Walnuts
Milk	13 g	0.75	0.8	Hazelnuts
Baking powder	¼ tsp	1	1	
Baking soda	A pinch	1	1	Milk couverture
Salt	A pinch	1	1	
Milk couverture	25 g	12	12.25	
Dark couverture	25 g	11.38	11.62	callets
Walnuts	13 g	13	18.2	Dark couverture callets
Hazelnuts	13 g	16.25	18.2	
<b><u>TOTAL</u></b>		<b>₹ 70.14</b>	<b>₹ 85.09</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b> <ol style="list-style-type: none"> <li>Pre-heat the oven at 170°C (<b>OTG mode: upper rod + lower rod + fan</b>). Line a baking tray with silicon mat or butter paper.</li> <li>In a bowl, using a spatula cream together butter and both the sugars until fluffy. Then add in milk and mix.</li> <li>In a new bowl sieve together flour, baking soda, baking powder, salt and then add it to the above mixture and mix.</li> <li>Lastly add in roughly chopped – milk couverture, dark couverture, walnuts and hazelnuts and form a dough.</li> <li>Divide the cookie dough in 3 equal parts of 75 g each.</li> </ol>				If the cookie dough becomes too sticky, then keep it in the freezer for 7 – 8 minutes.
				<b><u>OVEN TEMPERATURES</u></b>
				<b>OTG</b> 170°C (upper rod + lower rod + fan) <b>DECK OVEN</b> Upper temperature – 170°C Lower temperature – 170°C <b>UNOX</b> 150°C, Fan speed – 1, Humidity – 0



<b>NOTE</b>		
<b>Shelf life of</b>	<b>Room temperature</b>	<b>Freezer</b>
Cookie dough	-	1 month
Baked chocochip cookies	2 weeks (in air tight box)	-

<b>FOR GARNISH</b>		<b>COSTING (in ₹)</b>		<b>NO. OF PORTIONS: 3</b>
<b>INGREDIENTS</b>	<b>QUANTITY</b>	<b>WHOLESALE</b>	<b>M.R.P.</b>	
Milk couverture callets	5 g	4.6	4.6	
Dark couverture callets	5 g	4.2	4.2	
Hazelnuts	5 g	6.25	7	
Walnuts	10 g	12	14	

<b>ASSEMBLY &amp; BAKE</b>
<ol style="list-style-type: none"> <li>1. Place divided cookie dough on a lined baking tray and press a little.</li> <li>2. Garnish randomly with chopped hazelnuts, walnuts and whole chocolate callets.</li> <li>3. Bake at 170°C (OTG mode: upper rod + lower rod + fan) for 12 – 15 minutes or until edges turn a little brown.</li> </ol>

<b>COST PER PORTION (in ₹)</b>							
<b>TYPE</b>	<b>COST</b>	Cookie dough	Milk couverture callets	Dark couverture callets	Walnuts	Hazelnuts	<b>TOTAL</b>
Egg	<b>WHOLESALE</b>	23.53	1.5	1.4	4	2.08	₹ 32.51
	<b>M.R.P.</b>	28.61	1.5	1.4	4.6	2.33	₹ 38.44
Eggs	<b>WHOLESALE</b>	23.38	1.5	1.4	4	2.08	₹ 32.36
	<b>M.R.P.</b>	28.36	1.5	1.4	4.6	2.33	₹ 38.19

# COST REDUCTION

To reduce the overall for every type of cookie, use cookie shortening instead of butter. To replace shortening with butter multiply the quantity by 0.8.

<u>COST REDUCTION</u>
<p><b>1. <u>WHOLE WHEAT COOKIES</u></b> Reduce the quantity of pistachio and cashews for garnishing or even omit them.</p>
<p><b>2. <u>OATS AND CRANBERRY COOKIES</u></b> Use raisins instead of cranberries and make Oats and Raisins cookies.</p>
<p><b>3. <u>NEW YORK CHOCOLATE CHIP COOKIES</u></b> Use compound chocolate instead of couverture wherever required. Reduce the quantity of walnuts.</p>
<p><b>4. <u>ORANGE AND ALMOND BISCOTTI</u></b> Reduce the quantity of almond and cranberries. Use raisins instead of cranberries.</p>
<p><b>5. <u>WORLD PEACE COOKIES</u></b> Use compound chocolate in place of couverture. Omit using walnuts or use cashews instead.</p>

<u>PRODUCT</u>	<u>SELLING PRICE (per portion, in ₹)</u>
1. Honey and tea jammers	20 - 35
2. Whole wheat cookies	20 - 35
3. Oats and cranberries cookies (Egg)	15 - 40
4. Oats and cranberries cookies (Eggless)	15 - 40
5. Breakfast cookies (Egg)	14 - 21
6. Breakfast cookies (Eggless)	14 - 21
7. Jeera cookies	8 - 15
8. Orange and almond biscotti (Egg)	7 - 15
9. Orange and almond biscotti (Eggless)	9 - 18
10. Christmas wreath cookies	80 - 100
11. Herbs shortbread cookies	10 - 15
12. World peace cookies (Egg)	35 - 60
13. World peace cookies (Eggless)	45 - 65
14. Occhi di bue cookies	4 - 6
15. New York style chocochip cookies (Egg)	65 - 95
16. New York style chocochip cookies (Eggless)	65 - 95

