



CREDI[®] COOKIES

INSPIRATION IN EVERYDAY LIFE

CRISPY CHEWY COOKIES!

There is nothing better than crisp cookies with a chewy bite. Cookies may be made in a multitude of varieties and shapes, and they are hard to resist when on view in the display case or on sale in pretty cellophane bags.

With Credin's CREDI® Cookies Plain or Dark you may be certain that the product is of a high quality, is flavoursome and will give you ample opportunity to make your mark.

CREDI® Cookie Plain offers a delicious and well-balanced taste, which is bound to tempt anyone just as it is, or you can create the always popular chocolate chip cookie by simply adding chocolate chips.

CREDI® Cookie Dark offers an intense, rich cocoa flavour, which is able to tempt most people and is a perfect accompaniment to chocolate chips or nuts.

Your cookies tempt your customers! Try some of the ideas mentioned in the following pages – they may really create novelty value and a wow-effect.

Cookies are usually made to be big – some are almost gigantic. Try thinking of different shapes and sizes such as triangular, square or even tiny, so as to match our standard, classic Danish cookies.

In this booklet, our bakery consultants have worked and played with flavours and combinations of ingredients to provide inspiration on what cookies may also offer. However, we can only recommend that you experiment with those of your favourite ingredients that you know will appeal to your customers.

Happy reading.



A good tip

Let your customers enjoy the smell of freshly baked cookies at home! Sell logs of frozen raw cookie dough ready to be sliced and baked at home.

BASIC RECIPE

CREDI® COOKIE PLAIN

20 cookies of each 60 g

Basic recipe for a tasty classic cookie of perfect chewiness and crispiness.

1,000 g CREDI® Cookies Plain
150 g Soft cake margarine
80 g Water

CREDI® COOKIE DARK

20 cookies of each 60 g

Basic recipe for a dark and intense cookie – lovely as is or with added chocolate, nuts and other good stuff.

1,000 g CREDI® Cookies Dark
150 g Soft cake margarine
80 g Water

Mix the ingredients with a flat-beater at low speed for 2-3 minutes. Shape the dough into a log and cut it into slices of 60 g each. Place them on a baking sheet and flatten each one slightly. Bake at 175 °C for 12-14 minutes, depending on how soft you want the centre to be.

COOKIE BAR

35 cookie bars of each 65 g

Can something become too good? These bars are full of caramel or hazelnut cream. Be careful not to make the bar too big ...

1.5 x CREDI® Cookie Plain/Dark basic recipe

Plain Cookie Bar:

200 g Chocolate baking drops

450 g Caramel

Dark Cookie Bar:

100 g Chopped hazelnuts

400 g Hazelnut paste

Mix the cookie dough with chopped hazelnuts or Chocolate baking drops.

Spread half of the dough into a cookie sheet of 38.4x28.4x3.5 cm lined with baking paper. Cover the dough evenly with the caramel or the hazelnut paste, and top it with the other half of the cookie dough.

Bake at 170 °C for approximately 30 minutes. Once the cookie flat has cooled off, cut it into suitably-sized cookie bars of, for example, 5x5 cm.

Try cutting into different shapes



FLAVOURS!

Do magic with the most popular current flavours. Here are a few suggestions! Also, try using the ingredients you know your customers prefer.

Choco/Orange flavour



Liquorice flavour



Coffee/Walnut flavour



Lemon flavour



Caramel filling



Raspberry flavour



- Choko/Orange flavour:** Add 30 g orange paste with no added colouring and 100 g chocolate chips to the basic recipe.
- Liquorice flavour:** Add 12 g liquorice powder and 6 g liquorice granules to the basic recipe.
- Coffee/Walnut flavour:** Add 30 g mocha flavour paste and 100 g chopped walnuts to the basic recipe.
- With caramel filling:** Sandwich 2 cookies around 10 g caramel.
- Lemon flavour:** Add 20 g lemon flavour paste with no added colouring and 100 g chocolate chips to the basic recipe.
- Raspberry flavour:** Add 30 g freeze-dried raspberries to the basic recipe.

BROOKIE

36 cookie bars of each 70 g

A tempting combination of a base of soft, dark brownie topped with crisp plain cookie.

750 g CREDI® Luxury Brownie
190 g Vegetable oil
190 g Pasteurised egg
110 g Water
1 x CREDI® Cookie Plain basic recipe
150 g Chocolate baking drops

Mix all ingredients for the CREDI® Luxury Brownie with a flat-beater at medium speed for approximately 5 minutes. Pour the dough into a cookie sheet of approximately 28.4x38.4x3.5 cm.

Mix the cookie dough ingredients for about 2-3 minutes. Add the chocolate drops with about 30 seconds' mixing time left.

Spread the cookie dough evenly over the brownie dough and bake at 170 °C for approximately 30 minutes. Cut into suitably-sized cookie bars of, for example, 3x7 cm.



Decorate with a cookie



STRAWBERRY CHEESECAKE

Approximately 12 cheesecakes of each 110 g

A fantastic combination of cheesecake, strawberry and sweet, crisp cookie. A beautiful and tempting dessert.

500 g Lightly-whipped cream
200 g Water
125 g CREDI® Fond Cheese
480 g Baked CREDI® Cookies Plain
120 g Strawberry jam

Dissolve the CREDI® Fond Cheese in the water and fold it into one third of the lightly-whipped cream. Add the remainder of the cream and mix well.

Add 20 g of crushed cookies to a glass/cup, pipe 5 g strawberry jam on top and then 30 g cheese mousse on top of that. Repeat using 20 g crushed cookies, 5 g jam and 30 g cheese mousse. Decorate to taste, for example with a small cookie and fresh strawberries.

Good craftsmanship

CREATES GOOD BAKING RESULTS

The key to perfect baked goods lies in the combination of fine raw materials and the proper process. Credin offers a complete range of ingredient solutions for bread, pastry and cakes; from improving agents and bread concentrates to custards and cake mixes.

We endeavour to ensure your satisfaction and that of your customers by developing products of the highest quality both in terms of flavour and ingredients. We have an eye for product development and keep up with the trends, so that we may provide you with the best possible selection.

For more inspiration
- visit www.credin.dk

