

WE
CREATE
SOLUTIONS

Cookies

- Irresistible & delicious

CRÉDIN[®]

Cookies

Crafted for bakers who value quality and character, our cookie concentrate create soft, chewy cookies with a rich, creamy taste and a truly homemade feel. Perfectly balanced texture with a golden crispy crust and tender chewy core.

Our solutions combine ease of use and good quality, ensuring a consistent and high-end result every time. With just one premix, you can create a large variety of delicious cookies simply by adding chocolate chunks, nuts, or your own signature touch for a rich and indulgent taste.

Developed for both craft bakeries and industrial production, our premixes are designed to deliver efficiency without compromising on taste or authenticity.



More about our CREDI® Cookie Plain

- **Suitable for various production equipment**
- **Suitable for many applications**
- **Only natural flavors**
- **Optimized baking systems for excellent structure**

We specialize in tailor-made solutions. Let us help you create your next signature cookie product.



The dough can be stored in the freezer for flexible production

Baked cookies are suitable for freezing without compromising quality

Decorated cookies can be stored in a cool environment for up to 5 days





FILLED COOKIES

Lemon Cookies

- 1.000 g CREDI® Cookie Plain
- 150 g Butter
- 50 g Glucose syrup
- 50 g Water
- 200 g White chocolate chunks
- 50 g Lemon peel

Choko Cookies

- 1.000 g CREDI® Cookie Plain
- 70 g Cocoa powder
- 150 g Butter
- 50 g Glucose syrup
- 100 g Water
- 200 g White chocolate chunks

Oat Cookies

- 1.000 g CREDI® Cookie Plain
- 100 g Oat flakes
- 150 g Butter
- 50 g Glucose syrup
- 70 g Water
- 250 g Raisins

Procedure

Mix the dry ingredients with butter and glucose syrup for 3 min. with a spatula. Then add water and chocolate/raisins and mix for 1 min.

After mixing divide the dough, and shape in cylinders Ø9 cm, and place in the cooler for 2 hours. After cooling cut slices of 2 cm (100 g) and place into silicone mats.

Baking time: Approx. 12 min.

Temperature: 175°C in rack oven.

After baking and cooling down fill with CREDI® Cream Chocolate/Lemon/Toffee.



GRANOLA COOKIES

Ingredients

1.000 g CREDI® Cookie Plain
300 g Raisins
300 g Oat flakes
200 g Cranberries
200 g Pumpkin kernels
150 g Sunflower kernels
200 g Butter
200 g Eggs

Procedure

Mix all ingredients 5 min. in 1. speed with a spatula. After mixing divide the dough, and shape in cylinders Ø9 cm and place in the cooler for 2 hours. After cooling cut slices of 2 cm (100 g).

Baking time: Approx. 12 min.

Temperature: 170°C in rack oven

LOADED COOKIES

Ingredients

1.000 g CREDI® Cookie Plain
800 g Chocolate chunks
400 g Walnuts
200 g Butter
200 g Eggs
100 g Wheat flour

Procedure

Mix all ingredients 5 min. in 1. speed with a spatula. After mixing divide the dough, and shape in cylinders Ø6 cm and place in the cooler for 2 hours. After cooling cut slices of 4 cm (100 g)

Baking time: Approx. 12 min.

Temperature: 170°C in rack oven



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Find more inspiration on

CREDIN.DK

