BakeFruit[™] FRUIT COOKIES





Measure. Mix. Bake.

Try the exciting flavours of URC[®] BakeFruit[™] in your products.

Range extension

- Creating exciting possibilities
- One supplier, endless opportunities

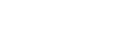
QUANTITY	UNIT	INGREDIENT
225	G	Butter (softened)
150	G	Brown Sugar
150	G	Standard white sugar
120	G	Egg
5	G	Vanilla Essence
380	G	Plain Flour
3.5	G	Salt
5.5	G	Baking Soda
200	G	URC® BakeFruit™ pieces

YIELD: Approx 50 Cookies



For more recipe and product information visit: **www.tauraURC.com/bakefruit**

One supplier. Endless opportunities.



1. Heat oven to 180°C Bake.

METHOD

- 2. Add butter and sugars to a stand mixer. Beat for approx. 3 mins until well creamed.
- 3. Add eggs and vanilla to the mixer and continue mixing until well combined.
- 4. Add flour, salt and baking soda to the mixer and mix slowly until a soft dough has formed.
- Lastly, add the URC[®] BakeFruit[™] pieces and mix slowly until incorporated into the dough.
- 6. Place 20-25g balls of dough onto a lined baking tray. Press down to flatten slightly.
- 7. Bake for approx. 12–14 minutes until golden.
- 8. Remove from oven and place on a cooling rack.

HELPFUL HINTS

 If the dough is too soft and sticky place in the fridge to chill for 30 mins before forming. This will also reduce the spread of the biscuits during baking.

