



Velvet Cookies

VELVET RED CHIPS DOUGH

Ingredients	Quantity
Unsalted Butter	115g
Brown Sugar	65g
Sugar	50g
Pâtissier Gourmand Dark Compound Chocolate	138g
Chips	30g
Milk	195g
Cake Flour (Protein Low)	5g
Corn Flour	5g
Baking Powder	2.5g
Baking Soda	60g
Eggs	4g

1. Paddle cold Butter, both Brown Sugar and Sugar in a mixing bowl.
2. Add Eggs, Milk and Red Velvet Colouring and mix until smooth mixture.
3. Add sieved Flour, Corn Flour, Baking Powder and Baking Soda into the mixture and lastly fold in the Pâtissier Gourmand Dark Compound Chocolate Chips.
3. Let the dough rest in chiller then starting balling at 12g each.
4. Bake in deck oven at 160°C for 12 minutes. Important not to overcook the balls. Roll into dusting icing to keep moisture and rest aside.

Nutritional Facts	
Serving Size	13.4g
Servings per Container	50
Amount per serving	
Calories	60 from Fat 25
% Daily Values*	
Total Fat 3g	5%
Saturated Fat 2g	11%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat .5g	
Cholesterol 10mg	3%
Sodium 45mg	2%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Protein 1g	
Vitamin A 2%	Vitamin C 0%
Calcium 2%	Iron 0%

* Percent Daily Values are based on a 2000 calorie diet.

