



Food for Thought Recipe and Allergen Card

Rich Chocolate Cookie

100 Cookies

Ingredient	Hannah Product Code	Quantity
Plain Flour		1400 g
Kerrymaid Baking Block	C000012	1500 g
Cocoa Powder		500 g
Granulated Sugar		1750 g
Baking Soda		5 Tsp
Vanilla Flavouring		5 Tsp
Egg		10

RECIPE METHOD

1. Preheat the oven to 180c (gas mark 4). Line baking trays with parchment paper
2. Put the flour, cocoa powder & baking soda in a bowl and mix well, set aside
3. In a pan, gently melt the baking block & remove from heat, add the sugar, vanilla & egg, stir until combined
4. Add the flour mix in batches and stir till combined well.
5. Use a small ice cream scoop or spoon to make balls (60g – golf ball size)
6. Place the balls on the trays with enough space between them to allow them to spread while cooking.
7. Bake for 8-11 minutes until the cookies are slightly set, not wet but soft.
8. Allow to cool until firm enough to handle.

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...