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Chocolate Chip Cookies

featuring Eggstend® 220

Formula - Hard Snap Cookie	% by Weight
High Temp Skim Milk Powder or Sweet White Whey	1.89
Golden Brown Sugar	13.01
Coconut	2.21
Salt	.13
Eggstend® 220	.95
Water	2.83
Butter	13.01
Vanilla	.15
Lecithin	.13
Ammonium Bicarbonate	.13
Bread Flour	15.61
Cake and Pastry Flour	14.96
Baking Soda	1.23
Baking Powder	.13
Chocolate Chips	33.63
Total	100.00

Procedure

- Blend the first five ingredients on low in a Hobart type mixer for several minutes. Add the next four ingredients and continue to mix on low for several minutes longer. Scrape edges.
- In a separate container, with a wire whisk blend together the next five dry ingredients. Spoon dry blend into batter while mixing on low speed. Scrape edges and continue mixing until all ingredients are well blended.
- Stir in chocolate chips by hand.
- Spoon 16.5 g of batter per cookie onto cookie sheet and gently press down with a fork.
- Pre heat oven to 350°F and bake cookies for 14 minutes or until golden brown. Do not over bake.
- Allow cookies to cool before removing from pan.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

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Chocolate Chip Cookies

Control

Formula - Hard Snap Cookie

% by Weight

Golden Brown Sugar	13.01
Coconut	2.21
High Temp Skim Milk Powder	1.89
Salt	0.13
Butter	13.01
Lecithin	0.15
Vanilla	0.13
Liquid Whole Egg	3.78
Ammonium Bicarbonate	0.13
Bread Flour	15.61
Cake and Pastry Flour	14.96
Baking Soda	1.23
Baking Powder	0.13
Chocolate Chips	33.63
Total	100.00

Procedure

- Blend the first four ingredients on low in a Hobart type mixer for several minutes. Add the next three ingredients and continue to mix on low for several minutes longer. Scrape edges.
- Gently whisk together egg and Ammonium Bicarbonate, add to mixer and blend for 2 minutes.
- In a separate container, with a wire whisk blend together the next four dry ingredients. Spoon dry blend into batter while mixing on low speed. Scrape edges and continue mixing until all ingredients are well blended.
- Stir in chocolate chips by hand.
- Spoon 16.5 g of batter per cookie onto cookie sheet and gently press down with a fork.
- Pre heat oven to 350°F and bake cookies for 14 minutes or until golden brown. Do not over bake.
- Allow cookies to cool before removing from pan.

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