

ALMOND COOKIE



METHOD

1. Scale ingredients accurately, have all ingredients at room temperature.
2. Combine all the dry ingredients, with your mixer on low to medium speed.
3. Slowly add the fat and mix until a cohesive dough forms.
4. The dough should be able to hold its shape when you roll into a ball.
5. Roll into 30g balls, flatten and press an almond into the dough.
6. Glaze with egg yolk.
7. (160°C) approximately 12 to 14 minutes.

INGREDIENTS	BAKER'S %	FOR 1 KG
GROUP 1		
TOTAL FLOUR	100%	1000
FLOUR	100%	1000
ALMOND MEAL	66.67%	667
SUGAR	66.67%	667
SALT	0.83%	8
BAKING SODA	1.67%	17
BAKING POWDER	2.22%	22
GROUP 2		
PIN AND PEEL BAKERS SBC-X	83.33%	833.3

BUTTER CAKE



METHOD

1. Combine the eggs and milk in a small bowl, beating lightly until blended.
2. Sift together dry ingredients in the bowl of a mixer fitted with a paddle.
3. Blend in the butter on low speed until the flour is completely coated.
4. On low speed, beat in half of the egg mixture.
5. Scrape down, then add remaining egg mixture beat for 3 minutes on high speed.
6. Divide the batter among three greased and paper-lined 8-inch pans.
7. 170°C until golden and a cake tester comes out clean.

INGREDIENTS	BAKER'S %	FOR 1 KG
GROUP 1		
TOTAL FLOUR	100%	500
PIN AND PEEL BAKERS SBC-X	61.5%	308
CAKE FLOUR	100%	500
BAKING POWDER	3%	15
CASTER SUGAR	115%	575
SALT	1.5%	8
GROUP 2		
MILK	62%	242
EGGS	49%	190

OATMEAL RAISIN COOKIE



METHOD

1. Scale ingredients accurately. Have all ingredients at room temperature.
2. Place the fat, sugar, salt, and spices in the mixing bowl. With the paddle attachment, cream these ingredients at low speed. Partway through mixing, stop the machine and scrape down the bowl to ensure even mixing.
3. Blend to a smooth paste, but do not cream.
4. Add the eggs and liquid, if any, and blend in at low speed.
5. Sift in the flour and leavening. Mix until just combined. Do not overmix, or gluten will develop.
6. Drop the cookies onto the prepared baking sheets. Allow enough space between cookies for spreading.
7. Bake at 160°C approximately 12 to 15 minutes.

INGREDIENTS	BAKER'S %	FOR 1 KG
GROUP 1		
TOTAL FLOUR	100%	1000
PIN AND PEEL BAKERS SBC-X	67%	670
BROWN SUGAR	133%	1330
SALT	2%	15
GROUP 2		
EGGS	33%	330
VANILLA	3%	30
MILK	8%	80
GROUP 3		
PASTRY FLOUR	100%	1000
BAKING POWDER	4%	40
BAKING SODA	2%	20
CINNAMON	1%	10
ROLLED OATS	83%	830
RAISINS	67%	670



SWEET BUN



METHOD

1. Place flour, other dry ingredients and yeast in a bowl of a mixer fitted with a dough hook.
2. Mix liquids into dry ingredients till almost elastic 2 minutes slow.
3. Add the fat and continue mixing until a soft dough is formed 5 minutes medium speed.
4. Cover and rest for 30 minutes.
5. Divide the dough into 60g pieces.
6. Shape into rounds, tray up on parchment lined trays.
7. Rest for 10 minutes.
8. Final proof until doubled in size.
9. Brush with eggwash.
10. Bake at 162°C for 14 minutes.

INGREDIENTS	BAKER'S %	FOR 1 KG
GROUP 1		
TOTAL FLOUR	100%	1000
BAKERS FLOUR	75%	750
PLAIN FLOUR	25%	250
IMPROVER	0.5%	5
DRY YEAST	3%	30
SALT	1.4%	14
SUGAR	21%	112
MILK POWDER	5.5%	55
GROUP 2		
CHILLED WATER	42%	420
EGGS	10%	100
GROUP 3		
PIN AND PEEL BAKERS SBC-X	20%	200



BUTTER CREAM



METHOD

1. All ingredients should be at room temperature before beginning. Place the egg whites in a mixer bowl. Have 270g of the sugar nearby.
2. Place 540g of the sugar in a heavy saucepan with enough water to moisten and bring to a boil over high heat.
3. As the sugar syrup's temperature approaches the soft ball stage (116°C), begin whipping the egg whites, watch the sugar closely so that the temperature does not exceed 116°C.
4. When soft peaks form in the egg whites, gradually add the 270g of sugar to them.
5. Reduce the mixer speed to medium and continue whipping the egg whites to stiff peaks.
6. When the sugar syrup reaches the soft ball stage, immediately pour it into the whites while the mixer is running.
7. Pour the syrup in a steady stream between the side of the bowl and the beater. If the syrup hits the beater it will splatter and cause lumps.

8. Continue beating at medium speed until the egg whites are completely cool.
9. At this point, the product is known as Italian meringue.
10. Gradually add the softened butter to the Italian meringue, when all the butter is incorporated, add flavoring ingredients as desired.

INGREDIENTS	BAKER'S %	FOR 1 KG
GROUP 1		
EGG WHITES	N/A	400
CASTER SUGAR	N/A	750
WATER	As Needed	
GROUP 2		
PIN AND PEEL BAKERS SBC-X	N/A	1250

