

# KESSKO

## Premix for Cookies

Item no. 10264 Fixfertig for Cookies light  
Item no. 10265 Fixfertig for Cookies dark  
Ideas for trendy cookies and classic shortpastry



# Fixfertig for Cookies

## Powdery premix for cookies, crumbles etc.

### Chocolate American cookies

1,000 g FF for Cookies dark  
250 g butter  
180 g whole egg  
400 g chip ingredients (e.g. KESSKO Toffee-Caramel-Pieces MZ, milk chocolate and German nougat splits, Cortina flakes, coarse, and caramelised walnut pieces)

### American cookies

1,000 g FF for Cookies light  
400 g butter  
135 g whole egg  
400 g chip ingredients (e.g. KESSKO Toffee-Caramel-Pieces MZ, milk chocolate and German nougat splits, Cortina flakes, coarse, and caramelised walnut pieces)

### Method variants

- 1 Scoop (30, 45 g each)**  
Beat all the ingredients (butter must be soft and room temperature) together for 3 min. using a flat beater at a moderate speed (do not overwhisk the mixture). Fold the chip ingredients into the mixture and then portion it out with the scoop.
- 2 As a roll**  
Knead all the ingredients briefly to create a dough (as you would if you were making shortcrust pastry). Add the chip ingredients and then shape the dough into a log (Ø 60 mm) before refrigerating it. Finally, cut the dough into rounds 15 mm wide (approx. 50 g each) and bake them.
- 3 Cut out by machine**  
Make the dough as directed in number 2. Roll it out until it is 15 mm thick and cut rounds from it (Ø 60 mm, approx. 50 g each).

### Baking parameters (deck oven)

**Baking temperature:** 200 °C top heat  
190 °C bottom heat  
With the flue closed  
**Baking time:** approx. 10 min. (depending on the cookie size)

#### Tip from the bakery

With steam = Make the cookies wider before baking.  
Without steam = Make the cookies rounder and more compact before baking.



### Basic crumble recipe

1,000 g FF for Cookies light  
250 g flour  
600 g butter (room temperature)

Combine all the ingredients together using the all-in method to create a crumbly streusel.

### Basic shortpastry recipe

1,000 g FF for Cookies light  
1,000 g flour  
1,000 g butter (room temperature)  
50-100 g whole egg

Combine all the ingredients together using the all-in method to create shortpastry.