

Classic Cookie

Crispy and scented with vanilla, this classic cookie recipe is the essence of simplicity.

INGREDIENTS

	Quantity (g)	Usage Level
Plain Flour	305.3	30.5
Corn Flour	76.3	7.6
Icing Sugar	152.7	15.3
Baking Soda	3.8	0.4
Baking Powder	11.5	1.1
Vanilla	11.5	1.1
U.S. Permeate	152.7	15.3
Margarine	286.3	28.6
Total	1000.1	100

PREPARATION

1. Add in all the dry ingredients and margarine into a mixing bowl.
2. Mix at low speed for 1 minute followed by high speed for 3 minutes until soft cookie dough is formed.
3. Remove dough and roll into cylindrical log shape of 3.5 cm in diameter.
4. Put the dough log in the chiller to allow dough to firm up for easy cutting.
5. Cut chilled dough into about 1 cm thick cookies and place on baking tray.
6. Bake cookies at 165°C for about 15 minutes.



BENEFITS OF USING U.S. PERMEATE

- Replacement of salt for a “better-for-you” cookie with lower sodium.
- Contribute to browning and enhance the flavor of cookies.
- Provide good spread ratio in cookies.

NUTRITIONAL CONTENT

Per 100g	
Calories	502kcal
Total Fat	4.2g
Saturated Fat	14.8g
Trans Fat	0g
Cholesterol	0g
Total Carbohydrates	65.4g
Dietary Fiber	0.5g
Sugars	27.1g
Protein	4.2g
Calcium	79.8mg
Magnesium	29.7mg
Phosphorus	298mg
Potassium	506mg
Sodium	716mg
Iron	0.5mg
Vitamin A	0IU
Vitamin C	0mg

Rely on the dynamic lineup of U.S. Dairy to meet consumer demands in global product development. The U.S. Dairy Export Council® (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)
[in www.linkedin.com/company/ThinkUSAdairy](https://www.linkedin.com/company/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. Developed by U.S. Dairy Export Council Southeast Asia.