

Gluten-free cookies

Cuisine: **Other**
Food category: **Pastry**



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Company: **Retigo**



Program steps

1

 Hot air

 100 %

 Termination by time

 00:15 hh:mm

 165 °C

 60 %



Ingredients - number of portions - 6		
Name	Value	Unit
gluten-free flour	130	g
gluten-free oats	30	g
cane sugar	70	g
butter soft	60	g
apple compote	100	g
chocolate 35-40%	50	g
dried ginger	0.5	g
vanilla bean	1	pcs
gluten-free baking powder	8	g

Nutrition and allergens	
Allergens: 7 Minerals: Ca, Co, Cu, F, Fe, I, K, Mg, Mn, Na, P, Zn Vitamins: A, B, C, D, E, K	
Nutritional value of one portion	Value
Energy	279.3 kJ
Carbohydrate	42.1 g
Fat	11.4 g
Protein	2 g
Water	0 g

Directions

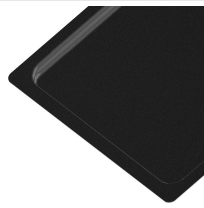
Mix the flour, oats, baking powder and ginger in a bowl. In a second bowl, beat soft butter, sugar, apple compote and vanilla until light and fluffy. Slowly stir the flour mixture into the foam. Finally, add milk chocolate lentils.

Place portions of the mixture on a baking sheet lined with baking paper. Leave about 3 cm of space between individual portions. Place in a preheated oven and bake at 165°C for about 15 minutes. The cookies should be golden brown, firm to the touch and crispy after cooling.

Recommended accessories



Aluminium baking
sheet perforated



Vision Bake