

Spicy Chilli Chocolate Cookies

(Mauri Classic Chocolate Cookie Mix)



Group A

Mauri Classic Chocolate Cookies Mix
Egg
Butter
Cayenne Pepper
Garlic Powder

Weight (gm)

500
55
210
2
2

Group B

Almond Nibs (toasted)

100

1. Using paddle attachment, blend all the ingredients at low speed for 1 min. Scrap down the bowl.
2. Add in almond nibs and mix for 1 min at medium speed.
3. Roll out dough on into desired thickness (or about 0.5 cm) and cut out using a cookie cutter.
4. Bake at 175°C for about 11 - 13 mins.
5. Remove from oven and let it cool before packing.

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