



| RECIPE NAME: Overload Chocolate Chip Cookies | | | |
|---|------------------------|------------------------|-------------------|
| Cookie/Brownie Base | weight in grams | cost per kilo | usage cost |
| Mauri Golden mix | 700 | 274.00 | 191.80 |
| Mauri Butter Oil Substitute | 140 | 233 | 32.62 |
| Brown sugar | 50 | 54 | 2.7 |
| Butter | 70 | 375 | 26.25 |
| Baking Soda | 3 | 180 | 0.54 |
| Whole Eggs | 150 | 180 | 27 |
| Cocoa Powder | 30 | 450 | 13.5 |
| Dark chocolate (cut into cubes) | 150 | 350 | 52.5 |
| Milk Chocolate Chips | 150 | 280 | 42 |
| White and Dark Chocolate Chips | 300 | 280 | 84 |
| Total weight of Ingredients | 1043 | | 472.91 |
| Weight per piece: | 28 | | |
| Yield: | 37.25 | Cost per piece: | 12.70 |

Procedure:

1. Mix all ingredients by creaming butter and sugar
2. Add all ingredients, scoop out cookie dough
3. Place on top of flat tray with silicon mat, and sprinkle each cookie with the dark& while chocolate chips
3. Bake for 12 to 15 mins at 180 C.