



<b>RECIPE NAME: Oatmeal Cookies</b>			
<b>Cookie/Brownie Base</b>	<b>weight in grams</b>	<b>cost per kilo</b>	<b>Usage cost</b>
All purpose flour	250	34	8.5
<b>Mauri Baking Powder</b>	<b>6</b>	<b>144</b>	<b>0.86514</b>
Baking soda	4	60	0.24
Oatmeal	150	250	37.5
Butter	80	250	20
<b>MAURI BUTTER OIL SUBSTITUTE</b>	<b>45</b>	<b>233</b>	<b>10.485</b>
Brown Sugar	280	40	11.2
Glucose	100	100	10
Raisins (soaked in Rhum)	250	550	137.5
Rhum	150	200	30
<b>Total weight of Ingredients</b>	<b>1315</b>		<b>266.29</b>
<b>Weight per piece:</b>	<b>28</b>		
<b>Yield:</b>	<b>46.96</b>	<b>Cost per piece:</b>	<b>5.67</b>

**Procedure:**

**Cake base/cake sponge**

1. Soak the raisins with Rum
2. Mix all ingredients using the paddle attachment
3. Scoop out cookie dough
4. Bake for 12 to 15 mins at 180 C.

