Oat and raisin cookies

NZBK-010 · Biscuits · 24 cookies

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

150 g butter

130 g brown sugar

1 egg

150 g plain flour

145 g rolled oats

120 g raisins

4 g baking soda

3 g cinnamon

PREPARATION

1. Beat butter and sugar, add egg, then stir in remaining ingredients.
2. Portion and flatten slightly.
3. Bake at 170°C for 12–15 min.

ALLERGEN CHECK

Wheat, oats, milk, egg

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-010-oat-and-raisin-cookies