Peanut butter cookies

NZBK-011 · Biscuits · 24 cookies

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

110 g butter

170 g smooth peanut butter

130 g brown sugar

1 egg

185 g plain flour

4 g baking soda

PREPARATION

1. Cream butter, peanut butter and sugar.
2. Beat in egg.
3. Add flour and soda.
4. Portion, fork-mark and bake at 165°C for 12–15 min.

ALLERGEN CHECK

Peanut, wheat, 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-011-peanut-butter-cookies

MENUNIO PREVIEW