

Pumpkin Cookies using IREKS PUMPKINSEED BREAD



All purpose flour	7.500 kg	75 %	16 lb	8.5 oz
IREKS PUMPKINSEED BREAD	2.500 kg	25 %	5 lb	8 oz
Margarine/Butter	5.500 kg	55 %	12 lb	2 oz
Sugar	5.000 kg	50 %	11 lb	0 oz
Whole egg	2.000 kg	20 %	4 lb	6.5 oz
Baking powder	0.200 kg	2 %	0 lb	7 oz
Total weight	22.700 kg		50 lb	0 oz

Mixing time: 2 – 3 minutes slow

Baking temperature: 180° C (356° F)

Baking time: approx. 10 minutes

Instructions for use: Mix in a planetary mixer with a dough hook or paddle until a smooth dough is obtained. Do not overmix the dough. Allow the dough to rest in a cool place for at least 30 minutes. Then roll out to a thickness of approx. 5 mm (0.2 inches) by hand or by machine and cut out cookies. If desired, decorate with coarse sugar, sesame or egg wash.