

Baker & Baker Cookie Doughs

COOKIE DOUGH DELIGHTS

create countless treats and boost your sales!



CHOOSE your cookie dough

From simple cookies to indulgent decorated cookie creations, our **Baker & Baker** cookie doughs are a perfect choice. Choose from either our **frozen cookie pucks** or **cookie dough pails** to create unique recipes.



...then
create and
decorate



Why not try some
of our recipe ideas

DELICIOUS *cookie ideas*



basic cookies

CREATE BASIC COOKIES

- If using **cookie pucks** simply place on lined baking tray and bake from frozen
- If using **cookie dough**
 - Defrost pail of dough overnight in refrigerator
 - Portion out the dough using either a small scoop, or by rolling and cutting into pieces
 - Place on a lined tray & bake

SIMPLE DECORATED COOKIES

- Decorate the baked cookies dipping in chocolate or simply drizzle with melted chocolate



LOADED COOKIES

- Create indulgent eye catching loaded cookies
- Simply spread each baked cookie with a small amount of melted chocolate & top!
- Try chocolate pieces, confectionary & coloured sugar shapes & strands.



COOKIES for sharing



share platter

WARM COOKIE SHARE PLATTER

- Chop baked cookie into four
- Sprinkle with mini marshmallows and place under grill to lightly toast
- Remove from grill and drizzle with chocolate sauce
- Serve with chocolate dips



christmas cookie



easter cookie

SHARE COOKIES

- Place the required number of cookie pucks or scoops of cookie dough into a large foil tray
- For example a 7 inch foil requires 6 -7 pucks (50g)
- Press down slightly before baking, if using cookie pucks defrost slightly to allow this.
- Bake in the foil, times will vary by size & depth of cookie dough
- Allow to cool and decorate eg using sweets, chocolate or frosting
- Ideal for creating seasonal sharing cookies

smartie cookie



CREATING a cookie cup



cookie cups

COOKIE CUPS

- Take a scoop of cookie dough and place in the well of a muffin pan or cake ring
- Press down to create a cup shape
- Bake as per cookie guidelines
- Remove from oven and immediately press centre down to retain cup shape
- Cool and fill as required



S'MORES COOKIE CUP

- Melt chocolate in the base of a cookie cup, place a marshmallow in the cup & toast, drizzle with melted chocolate



CHOCOLATE CREAM COOKIE CUPS

- Carefully fold melted chocolate into whipped cream, pipe the chocolate cream into the cup, finish with chocolate buttons & sprinkle of white chocolate pieces

MR WHIPPY 99 COOKIE CUP

- Simply pipe some vanilla frosting into a cookie cup & finish with strawberry sauce & a flake. Or replace the frosting with ice cream to create a dessert



COOKIE desserts



individual desserts

INDIVIDUAL WARM COOKIE DESSERT

- Press 3-4 cookie pucks or scoops of cookie dough into the bottom of a skillet
- Bake in the oven for about 10-12 minutes or until golden brownie
- Top with ice cream, whipped cream, sauce, sweets, nuts or chocolate chips
- Serve whilst still warm



WARM SKILLET COOKIE DESSERT

- Press a cookie puck or scoop of cookie dough into the bottom of a skillet
- Bake in the oven for 10-12 minutes
- Top with ice cream, whipped cream, sauce, sweets, nuts or chocolate chips
- Serve whilst still warm



COOKIE ICE CREAM SANDWICH

- Simply bake off cookie pucks or scoop of dough
- Sandwich around a portion of ice cream and top with a scoop of ice cream or whipped cream

BAKE-OFF COOKIE PUCKS



Milk Chocolate Supreme

bake from frozen

Milk Chocolate, a sweet cookie dough with a hint of vanilla loaded with milk chocolate pieces in a convenient bake from frozen cookie puck



B&B Code	10083575
Unit weight	50g
No. per box	90
Palletisation	16 per layer/144 total
Baking time	11-15 mins/165-175°C
Shelf life*	3 days



Double Chocolate Supreme

bake from frozen

Double Chocolate, a rich cocoa cookie dough loaded with dark chocolate pieces in a convenient bake from frozen cookie puck



B&B Code	10083663
Unit weight	50g
No. per box	90
Palletisation	16 per layer/144 total
Baking time	11-15 mins/165-175°C
Shelf life*	3 days



White Chocolate Supreme

bake from frozen

White Chocolate, a sweet cookie dough with a hint of vanilla loaded with white chocolate pieces in a convenient bake from frozen cookie puck



B&B Code	10083739
Unit weight	50g
No. per box	90
Palletisation	16 per layer/144 total
Baking time	11-15 mins/165-175°C
Shelf life*	3 days



Oat & Raisin Supreme

bake from frozen

Oat & Raisin, cookie dough packed with oats and raisins with a subtle cinnamon spiced flavour in a convenient bake from frozen cookie puck



B&B Code	10235425
Unit weight	50g
No. per box	90
Palletisation	16 per layer/144 total
Baking time	11-15 mins/165-175°C
Shelf life*	3 days

Cookie baking instructions



FROZEN PUCKS

Take the required number of frozen cookie pucks & return the rest to the freezer



BAKING TRAY

Place frozen cookie pucks on a baking tray leaving adequate space between each cookie



BAKING

Bake time varies by oven type*

- DECK: 13-15 mins at 175 °C
- RACK: 12-14 mins at 175-180 °C
- FAN: 11-13 mins at 165 °C



FRESHLY BAKED!

Cool for 45 minutes & your freshly baked cookies are ready to delight your customers!

OVEN FRESH
BAKED

FROZEN COOKIE DOUGH



Chocolate Chip Cookie Dough

scoop and bake

Plain cookie dough with chocolate chips to create a sweet buttery choc chip cookie



B&B Code	10141721
Unit weight	5kg
Palletisation	24 pail per layer/ 144 total
Shelf life-dough	4 weeks chilled
Shelf life-baked	3 days



Chocolate Cookie Dough with White Choc Chips

scoop and bake

Cocoa cookie dough made with white chocolate chips to create delicious double chocolate cookie



B&B Code	10141729
Unit weight	5kg
Palletisation	24 pail per layer/ 144 total
Shelf life-dough	4 weeks chilled
Shelf life-baked	3 days



Cocoa Scoop Cookie Dough

scoop and bake

A cocoa based cookie dough – creates a tasty cookie, contains **no chocolate**, ideal for the educational sector



B&B Code	10171521
Unit weight	5kg
Palletisation	24 pail per layer/ 144 total
Shelf life-dough	4 weeks chilled
Shelf life-baked	3 days

METHODS FOR CREATING COOKIES

- Defrost the pail of cookie dough in the refrigerator for 24 hours prior to use.
- Regardless of the cookie dough variety, two methods can be used to create uniform cookies of the desired size.
- Due to its texture, the cocoa cookie dough does not need to be flattened on the baking tray when using either method



COOKIE DOUGH METHOD - scoop & tray

1



Place ice cream scoop (ideally trigger release) into a container of hot water to aid scooping

2



Take the scoop out of the hot water & immediately use to scoop the cookie dough

3



To achieve consistent cookie weight scrape off any excess dough from the scoop

4



Release the cookie dough from the scoop & place on a baking tray allowing room to spread

5



Bake in a preheated oven. Timings vary by weight eg. 45g approx. 10 mins at 160°C in a convection oven

6



Allow cookies to cool, they will naturally flatten creating the distinctive cracking on the top.

*example shown is for a 45g cookie

COOKIE DOUGH METHOD - roll & chop

1



Take a large ball of dough either by hand or using a large scoop

2



Roll the dough out to desired thickness based on weight of dough piece required

3



Cut the dough into equal pieces, weigh some to ensure within target weight required.

4



Place on a baking tray allowing space for cookies to spread. For cookies >80g it may be necessary to flatten slightly

5



Bake in a preheated oven. Timings vary by weight eg 80g piece approx. 13-15 mins at 160°C in a convection oven

6



Allow cookies to cool, they will naturally flatten creating the distinctive cracking on the top.

*example shown is for a 80g cookie

COOKIE dough delights

order
yours
today!

