

Brown Butter Cookies

APPLICATION

Featuring: DairyChem 2310 Brown Butter Concentrate

BENEFITS

- Consistent Quality
- Excellent Flavor Profile
- Easy to Use
- Efficient

FORMULATION AND PROCESS

INGREDIENTS

% by Weight

Control Butter Cookie

All purpose Flour	32.12%
Brown Sugar	32.12
Butter	24.09%
Eggs	8.03%
Water	2.01%
Vanilla Extract	0.72%
Baking Soda	0.48%
Salt	0.24%
Baking Powder	0.19%
Total:	100.00%

Control Icing

Confectioners' Sugar	75.39%
Water	14.93%
Butter	8.66%
Vanilla Extract	0.97%
Salt	0.05%
Total	100.00%

Brown butter Icing

Confectioners' Sugar	75.39%
Water	14.93%
2310 Brown Butter Concentrate	8.66%
Vanilla Extract	0.97%
Salt	0.05%
Total	100.00%



Brown Butter Cookie

All purpose Flour	32.12%
Brown Sugar	32.12
2310 Brown Butter Concentrate	24.09%
Eggs	8.03%
Water	2.01%
Vanilla Extract	0.72%
Baking Soda	0.48%
Salt	0.24%
Baking Powder	0.19%
Total:	100.00%

PROCESSING STEPS

1. Melt concentrate and combine with sugar
2. Mix in water, vanilla extract, and 2 eggs
3. Slowly add dry ingredients while mixing
4. Bake cookies at 350 F for 10 minutes
5. Melt concentrate for the icing
6. Mix icing ingredients together until combined
7. Allows cookies to cool and add icing

INGREDIENT STATEMENT

2310 Brown Butter Concentrate
Milkfat. (Contains: Milk)