

## Brown Butter Cookies

APPLICATION

Featuring: DairyChem Brown Butter Concentrate

### BENEFITS

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

### FORMULATION AND PROCESS

#### INGREDIENTS

% by Weight

##### Brown Butter Cookie

|                                        |         |
|----------------------------------------|---------|
| All purpose Flour                      | 32.12%  |
| Brown Sugar                            | 32.12   |
| <b>Brown Butter Concentrate - 2310</b> | 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% |

##### Brown butter Icing

|                                        |         |
|----------------------------------------|---------|
| Confectioners' Sugar                   | 75.39%  |
| Water                                  | 14.93%  |
| <b>Brown Butter Concentrate - 2310</b> | 8.66%   |
| Vanilla Extract                        | 0.97%   |
| Salt                                   | 0.05%   |
| 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

#### **Brown Butter Concentrate - 2310**

Milkfat. (Contains: Milk)

### NUTRITION LABEL

| Nutrition Facts              |     |
|------------------------------|-----|
| Serving Size 60.00 g         |     |
| Calories 172                 |     |
| Calories from Fat 82         |     |
| Protein, Total 1.62 g        | 3%  |
| Carbohydrates, Total 20.50 g | 6%  |
| Dietary Fiber, Total 0.3 g   | 1%  |
| Sugars, Total 11.40 g        |     |
| Sugars, Added 0.00 g         | 0   |
| Fat, Total 9.21 g            | 14% |
| Saturated Fat, Total 5.559 g | 27% |
| Trans Fat, Total 0.001 g     |     |
| Cholesterol 33.44 mg         | 11% |
| Sodium 86.9 mg               | 3%  |
| Potassium 17.1 mg            | 0%  |
| Calcium 3.8 mg               | 0%  |
| Iron, FE 0.6 mg              | 3%  |
| Vitamin D 8.8 IU             | 0   |