



COOKIES

QimiQ BENEFITS

- Bake stable
- Quick and simple preparation
- Baked goods remain moist for longer



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easy

INGREDIENTS FOR 25 SERVINGS

125 g	QimiQ Sauce Base
100 g	Butter, melted
160 g	Sugar
1 pinch(es)	Salt
70 g	Honey
4 g	Vanilla extract
2 g	Cinnamon
200 g	AP Flour
6 g	Baking powder

METHOD

1. Preheat the oven to 310 °F (conventional oven).
2. Mix the QimiQ Sauce Base with the melted butter until smooth.
3. Add the sugar, salt, honey, vanilla extract and cinnamon and mix well.
4. Mix the flour with the baking powder and quickly fold into the QimiQ mixture.
5. Portion the dough onto a baking sheet lined with baking paper and bake in the preheated oven for approx. 10-12 minutes.