## Food For Thought Recipe and Allergen Card Angie's Cookies

## 100 Portions

| Ingredient | Hannah Product Code | Quantity |
| :--- | :--- | :--- |
| Plain Flour | D200205 | 3kg |
| Baking Powder | D001685 | 4tsp |
| Soft Margarine | C000266 | 2 kg |
| Caster Sugar | D001146 | 2 kg |
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## RECIPE METHOD - ALLERGENS

1. In a planetary mixer combine all the dry ingredients and mix together well
2. Mix in the margarine and combine well
3. Line a tray with parchment paper
4. Use a small ice cream scoop to portion the cookie mix and leave in small piles (leave plenty of room between as they will spread on the tray)
5. Bake at $180^{\circ} \mathrm{C}$ for $15-18$ mins
6. Cool

| The allergens highlighted in RED are present <br> in this dish |
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| Allergens: |
| Cereals : Wheat <br> Rye <br> Barley <br> Oats <br> Spelt <br> Kamut |
| Milk |
| Eggs |
| Peanuts |
| Tree Nuts |
| Sesame |
| Fish |
| Crustaceans |
| Molluscs |
| Celery |
| Mustard |
| Soya |
| Lupin |
| Sulphites |
| May contain... |

