a not-for-profit school meals company

## Food For Thought Recipe and Allergen Card 'Chocolate’ Cookies

100 Portions

| Ingredient | Hannah Product Code | Quantity |
| :--- | :--- | :--- |
| Plain flour | D200205 | 1 kg |
| Baking powder | D001685 | 100 g |
| Margarine | C000266 | 900 g |
| Caster Sugar | D001146 | 900 g |
| Demerara Sugar | D001206 | 900 g |
| Golden Syrup | D006990 | 454 g Tin |
| Cocoa Powder | D004309 | 400 g |
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## RECIPE METHOD - ALLERGENS

1. Sieve plain flour, cocoa powder and baking powder together
2. 'Crumb in’ the margarine
3. Add the sugars and syrup
4. Roll out and cut into cookie shapes
5. Cook at $180^{\circ} \mathrm{C}$ for $12-14$ minutes or until cooked, these cookies can be made soft in the middle if not over cooked, that is the desired texture

| 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... |

