

URC®
BakeFruit™

TAURA
NATURAL INGREDIENTS

PART OF  **FRUTAROM**
FOUNDED 1933

FRUIT COOKIES

Measure. Mix. Bake.



Try the exciting flavours of
URC® BakeFruit™ in your products.

- ✓ Range extension
- ✓ Creating exciting possibilities
- ✓ One supplier, endless opportunities

| QUANTITY | UNIT | INGREDIENT |
|----------|------|------------------------|
| 225 | G | Butter (softened) |
| 150 | G | Brown Sugar |
| 150 | G | Standard white sugar |
| 120 | G | Egg |
| 5 | G | Vanilla Essence |
| 380 | G | Plain Flour |
| 3.5 | G | Salt |
| 5.5 | G | Baking Soda |
| 200 | G | URC® BakeFruit™ pieces |

YIELD: Approx 50 Cookies

METHOD

1. Heat oven to 180°C Bake.
2. Add butter and sugars to a stand mixer. Beat for approx. 3 mins until well creamed.
3. Add eggs and vanilla to the mixer and continue mixing until well combined.
4. Add flour, salt and baking soda to the mixer and mix slowly until a soft dough has formed.
5. Lastly, add the URC® BakeFruit™ pieces and mix slowly until incorporated into the dough.
6. Place 20–25g balls of dough onto a lined baking tray. Press down to flatten slightly.
7. Bake for approx. 12–14 minutes until golden.
8. Remove from oven and place on a cooling rack.

HELPFUL HINTS

- If the dough is too soft and sticky place in the fridge to chill for 30 mins before forming. This will also reduce the spread of the biscuits during baking.

TRY THESE
EXCITING
FLAVOUR
COMBINATIONS

*Orange &
Dark Chocolate*

*Blueberry &
White Chocolate*

Mixed Berry & Nuts

For more recipe and product information visit:
www.tauraURC.com/bakefruit

One supplier. Endless opportunities.

URC®

Concentrated Goodness™