

Soft Baked Cookies

Deflavoured Yellow Lentil Flour has a cleaner flavour profile compared to ordinary lentil flours with reduced beany notes and enhances the colour and moistness of the final product

Ingredients	%
Yellow Lentil Flour	5.60
NOVATION®4600	2.50
Butter, Unsalted	25.20
Light Brown Sugar	16.30
Granulated Sugar	14.00
All-purpose Wheat Flour	22.50
Baking Soda	0.50
Salt	0.40
Vanilla Extract	0.80
Whole Eggs, slightly beaten	12.20

Preparation:

1. Preheat oven at 190°C
2. Cream butter and sugars using the paddle attachment of a Hobart mixer at speed 1 for 1 minute. Scrape sides of the bowl
3. Add eggs and vanilla extract, and mix at the lowest speed for 1 minute
4. Add in pre-blended dry ingredients in three increments and mix just until incorporated
5. Scope cookie dough onto a cookie sheet lined with parchment paper
6. Bake for 8-10 minutes
7. Remove cookies from the cookie sheet immediately onto a cooling rack. Allow to cool at room temperature before packaging

