Retigo Combionline | Cookbook | **Pastry** 18. 7. 2022

Gluten-free cookies

Cuisine: Other

Food category: Pastry



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Program steps

1 **\$\$\$** Hot air













Ingredients -	number	of portions	- 6

Name	Value	Unit
gluten-free flour	130	g
gluten-free oats	30	g
cane sugar	70	g
butter soft	60	g
apple compote	100	g
chocolate 35-40%	50	g
dried ginger	0.5	g
vanilla bean	1	pcs
gluten-free baking powder	8	g

Nutrition and allergens

Allergens: 7

Minerals: Ca, Co, Cu, F, Fe, I, K, Mg, Mn, Na, P, Zn

Vitamins: A, B, C, D, E, K

Nutritional value of one portion	Value
Energy	279.3 kJ
Carbohydrate	42.1 g
Fat	11.4 g
Protein	2 g
Water	0 g

Directions

Mix the flour, oats, baking powder and ginger in a bowl. In a second bowl, beat soft butter, sugar, apple compote and vanilla until light and fluffy.

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Slowly stir the flour mixture into the foam. Finally, add milk chocolate lentils.

Place portions of the mixture on a baking sheet lined with baking paper. Leave about 3 cm of space between individual portions. Place in a preheated oven and bake at 165°C for about 15 minutes.

The cookies should be golden brown, firm to the touch and crispy after cooling.

Recommended accessories



