

BLACK CHERRY & WALNUT COOKIES



FOOD
SERVICE



A chewy and moist tea-time cookie which can be filled with any high fruit-content jam. These cookies contain no dairy or eggs.

Customer Services Phone 0800 800 617

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BLACK CHERRY & WALNUT COOKIES



MAKES 12

INGREDIENTS

		Approx Unit Price	Approx Ingredient Cost
300g	walnuts pieces	0.01437	\$4.31
60g	cocoa	0.01200	\$0.72
400ml	Chelsea Soft Brown Sugar	0.00230	\$0.92
6	cinnamon (=3 tsp.)	0.01344	\$0.08
700g	plain flour	0.00089	\$0.62
8g	baking powder (=2 tsp.)	0.00904	\$0.07
100g	canola oil	0.00240	\$0.24
240g	Chelsea Golden Syrup	0.00762	\$1.83
200ml	cold water	0.00000	\$0.00
120g	good quality black cherry or plum jam	0.00494	\$0.59

METHOD

Process the walnuts, cocoa, sugar and cinnamon in food processor until finely ground.

Transfer to a bowl and mix in the flour and baking powder.

Separately, stir together the oil, golden syrup and water, then pour into the dry ingredients and work into a smooth dough.

Preheat oven to 180°C (160°C for fan-assisted) and line 2 large baking sheets with nonstick baking paper.

Divide dough into 24 evenly sized balls (roughly 80g each) and put onto baking sheets, 5cm apart to allow for spreading.

Flatten slightly and make a deep thumbprint impression in the middle.

Spoon 1/2 tsp. of cherry jam into each indentation, then bake for 13-15 minutes, until the cookie crust has set.

Leave cookies to cool on the tray for 3-4 minutes, then transfer gently to a wire cooling rack.

SOME KEY POINTS TO REMEMBER:

VARIATIONS

- Use any high fruit content jam (plum, apricot, raspberry would work well)
- Replace walnuts and maple syrup with pecans and golden syrup
- Change the spicing – use mixed spice, nutmeg, cloves or cardamom

PROFIT

- Cookies can be made any size required. As a guide, if the mix is divided into 24*80g cookies, each will cost around \$0.40 to make and should sell for at least \$1.50 to return 70% GP. Portioned this way, cookies are quite large, so should sell for a much higher price
- Make up large batches of dough and freeze in portions until needed

NUTRITION

- No dairy or eggs but does contain gluten (wheat flour)

SERVICE

- Display prominently in jars on counter
- Best used within 2 days, so make fresh regularly. Gives off an enticing aroma when baking which will help sell them too. Dough can be wrapped in cling film and frozen for up to 1 month
- Perfect with coffee in mid-morning or a small sweet treat after lunch

TOTAL COST	\$9.38
COST PER PORTION	\$0.40
GROSS PROFIT %	70%
SALES TAX	15%

MIN. SELLING PRICE (per portion at 24)	\$1.50
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Costs based on average wholesale prices at February 2012