

URKORN

Pastel Gugelhupf

Speltt

Emmer

Einkorn

Batido

1.500 kg UrkornCakeMix
0.600 kg Agua
0.600 kg Aceite
2.700 kg batido

Proceso

Tiempo batido: 1 – 2 minutos a velocidad media
Tª cocción: 170 – 160 °C
Tiro del horno: cerrado
Tiempo de cocción: 40 – 45 minutos

Preparación

Batir todos los ingredientes durante 1 – 2 minutos a velocidad media hasta obtener un batido homogéneo. Escudillar uniformemente en moldes de gugelhupf engrasados. Hornee a fuego medio, con el tiro cerrado.

El batido también se puede verter en un molde de 60 x 40 cm para hacer un cake al corte.

URKORN

Cookies

Basic Recipe

KO 5077

Cookie Dough

1.000 kg	UrkornCake Mix (3538)
0.400 kg	Butter (22 °C)
0.050 kg	Whole egg
1.450 kg	Cookie Dough

Processing

Mixing time:	2 – 3 minutes
Scaling weight:	dependent on desired cookie size
Baking temperature:	180 – 160 °C (multi-deck oven) 170 °C (rack oven)
Vent:	closed
Steam:	none
Baking time:	14 – 18 minutes (dependent on type of oven)

Preparation

Mix all ingredients together at medium speed until a semi-soft dough is formed. Use an ice cream scoop or suitable depositor to form the cookies. Bake at medium heat, with a closed vent.

Tip

Alternative processing of the cookie recipes:

Make the dough as directed. Use cold butter or baking margarine so that the dough is not too soft. Form the cookie dough into rolls (approx. 3 cm diameter). Deep freeze. Cut the frozen rolls into 1.5 – 2 cm thick slices. Place on a baking tray, with enough space between the cookies, and bake as indicated.

Additional information:

Cookies can also be baked from frozen.

