

## Middleton Plain Cookie Mix - Information

A rich Chocolate Cookie Mix, suitable for adding fruit pieces, choc chips etc. \*Just add water.

**TFS Product Code:** 022429  
**Suppliers Product Code:** CM0010  
**Information Last Updated:** 28/11/2022  
**Date Produced:** 01/03/2025



### Allergy Information

Key: **Contains** **May Contain**



### Nutritional Information

|                        |               |
|------------------------|---------------|
| Serving Unit:          | 100g or 100ml |
| Energy (kcal)          | 453.00        |
| Energy (kJ)            | 1901.00       |
| Protein (g)            | 5.90          |
| Carb (g)               | 67.00         |
| Of Which Sugars (g)    | 25.10         |
| Fat (g)                | 17.80         |
| Of Which Saturates (g) | 7.50          |
| Fibre (g)              | 1.70          |
| Salt (g)               | 1.20          |

### Dietary Information

Key: **Suitable for**



**Please Note:** This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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## Ingredients

WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oil Blend (Palm & Rapeseed Oil), Whey Powder (MILK), Raising Agents (E500(ii), E450(i)), Dextrose, Maltodextrin, Dried Whole EGG Powder, Dried EGG White Powder, Flavouring, Natural Colour (Annatto Norbixin).

## Handling Information

### Directions for Use

Dry Mix: 1kg/Whole bag (3.5 kg) Water: 120ml/  
420ml Dough Portions: (45g): 24/87 Mixing  
Instructions 1. Place the weighed out mix in a  
mixing bowl. 2. Select the beater attachment 3.  
Add water to mix and blend for 1 min. on slow  
speed until dough is formed. Do not overmix.  
Blend for a further 1 min. on medium speed. 4. To  
portion, form the dough into a roll 2" in diameter,  
wrap in cling film and chill for 25 minutes in the  
fridge. 5. Slice into 1cm / 1/2" thick portions and  
place on a greased baking tray. Be careful when  
adding water, the dough may appear dry and  
crumbly but check before adding additional water.  
Gently squeeze dough together to form a ball.  
Baking Instructions Bake in a pre-heated oven at  
190°C/375°F/Gas Mark 5 for 9-11 minutes for soft  
chewy cookies, 13-15 minutes for crispy ones.  
Leave on a tray to cool for 2-3 minutes before  
transferring them to a cooling rack.

### Storage Instructions

Store in a cool dry place away from strong odours  
and direct sunlight.

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