

## Middleton Gluten Free Chocolate Cookie Mix - Information

A rich, gluten free, chocolate cookie mix.

**TFS Product Code:** 025926  
**Suppliers Product Code:** U011A  
**Information Last Updated:** 29/11/2022  
**Date Produced:** 14/11/2024



### Allergy Information

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



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	359.00
Energy (kJ)	1523.00
Protein (g)	3.70
Carb (g)	84.00
Of Which Sugars (g)	45.30
Fat (g)	1.00
Of Which Saturates (g)	0.50
Fibre (g)	0.00
Salt (g)	1.20

### Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

**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.

# Middleton Gluten Free Chocolate Cookie Mix - Information

**TFS Product Code:** 025926  
**Suppliers Product Code:** U011A  
**Information Last Updated:** 29/11/2022  
**Date Produced:** 14/11/2024



## Ingredients

Sugar, Rice Flour, Reduced Fat Cocoa Powder (6.25%), Tapioca Starch, Potato Starch, Maize Starch, Raising Agents (E341(i), E500(ii)), Buckwheat Flour, Salt, Thickener (Xanthan Gum), Chocolate Flavour (0.10%), Flavouring.

## Handling Information

### Directions for Use

Gluten Free Preparation Instructions: Yield: Dry Mix: 500g Butter (softened): 150g Egg: 1  
1. Add dry mix to the bowl. Select beater attachment.  
2. Then add the butter to the dry mix and mix on slow speed until it resembles fine breadcrumbs.  
3. Add the egg and mix for 1 minute on slow speed until a dough is formed.  
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 ½" thick discs and place on a greased baking tray.  
6.

Alternatively, using a 50mm diameter (size 16) ice-cream scoop, portion 1 scoop of dough per cookie. Flatten slightly and place on a greased baking tray.

\* Allow plenty of space between cookies as they will spread out when baking.  
7. Bake in the centre of a pre-heated oven at 200°C/400°F/Gas Mark 6 (Fan Oven 180°C) for 10-12 minutes.  
9. Allow to cool on the baking tray for 5 minutes before moving onto a wire rack to cool fully.  
10. Cooking times and temperatures may vary.

Gluten Free Vegan Preparation Instructions: Yield: Dry Mix: 500g Vegan Spread: 60g Soya Yoghurt: 60g  
1. Add dry mix to a mixing bowl. Select beater attachment.  
2. Then add the vegan spread to the dry mix and mix on a slow speed until it resembles fine breadcrumbs.  
3. Add the yoghurt and mix on slow speed for 2 minutes.  
4. Form into a dough and shape into a roll 2" in diameter, wrap in cling film and chill for 25 minutes in the fridge.  
5. Slice into ½" thick discs and place on a greased baking tray.  
6. Bake in the centre of a pre-heated oven at

### Storage Instructions

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

**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.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England  
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

