

Wire-Cut Butter Cookie



INGREDIENTS

	Usage Levels (%)
Flour, bread	27.65
Butter	27.70
Flour, pastry	18.50
Sugar, powdered	18.50
Water	5.79
Sweet whey powder	1.16
Baking soda	0.40
Salt	0.30
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	500kcal
Total Fat	26g
Saturated Fat	16g
Trans Fat	1g
Cholesterol	65mg
Total Carbohydrates	62g
Dietary Fiber	1g
Sugars	21g
Protein	6g
Calcium	26mg
Magnesium	11mg
Phosphorus	75mg
Potassium	90mg
Sodium	440mg
Iron	1mg
Vitamin A	772IU
Vitamin C	0mg

PREPARATION

1. Place butter and sugar in the bowl of a planetary-type mixer, equipped with paddle.
2. Mix on the lowest speed for 30 seconds to incorporate butter and sugar. Increase to medium speed and cream for 2 minutes.
3. Add water and beat for 2 minutes at medium speed.
4. Slowly add combined dry ingredients (pastry flour, bread flour, salt, baking soda, and sweet whey powder). Scrap sides of bowl and mix for another minute at low speed.
5. For small batches, place dough between 2 pieces of parchment and sheet to 4 mm (0.16") thickness and cut into 60 mm (2.4") circles with a cutter. For larger batches, dough can be wire-cut. Place on parchment-covered cookie sheet in 10 x 15 cm (4 x 6") configuration.
6. Bake at 190°C (375°F) for 10 minutes, or until light golden brown.

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.