

Black Cookies

With Organic Briess® Black Cocoa Replacer

| INGREDIENTS | US/Oz | METRIC/g |
|---|----------|------------|
| Bread Flour | 10 | 284 |
| ORGANIC BRIESS® BLACK COCOA REPLACER | 4 | 113 |
| Baking Soda | .25 | 7 |
| Salt | .10 | 3 |
| Powdered Egg Yolks | 1 | 28.4 |
| Butter | 10 | 284 |
| Medium Brown Sugar | 20 | 567 |
| Vanillin | .25 | 7 |
| Water | .75 | 21 |
| | | 1314g |

1. Preheat oven to 400° F.
2. Mix dough.
3. Form into 1" rolls.
4. Slice dough into 1/4" thick slices.
5. Bake approximately 8 minutes.

BENEFITS OF BRIESS INGREDIENTS



1:1 substitute for
Organic Black Cocoa

Readily available product
produced in the USA from
North American grown
malting barley

Whole grain flour

Organic Black Cocoa
Replacer has 54g of dietary
fiber per 100g

Low fat

Trans fat free

Caffeine free

All natural

Kosher certified

Non-GMO

Made in the U.S.A.