



Cookie with Maltilite®
With no added sugars
Low sugars



Method

Cream butter, sugar and maltitol in a mixer during 3 minutes. Add egg yolk and flavour, mix during 1 minute. Add flour, salt and baking powder, mix during 1 minute, than, add the roasted hazelnuts and mix again 1 minute. Shape into a rope, keep in fridge during 30 minutes and than cut slices of 1 cm. Bake during 12 minutes at 180°C.

Recipe

	% by weight
Wheat flour	36.6
Butter	18.2
Roasted Hazelnut	17.0
Maltilite® 7575 – maltitol syrup	12.1
Maltilite® P200 – maltitol powder	9.6
Egg yolk	3.4
Baking powder	1.9
Vanilla extract	1.1
Salt	0.2

Maltilite®

- » Range of liquid and dried maltitol
- » Caloric value of 2.4 kcal/g
- » Taste and rheology similar to sucrose
- » Glycaemic index: 35
- » Non cariogenic

Nutrition facts

	/100g
Energy (kJ / kcal)	2036 / 487
Protein (g)	4.7
Carbohydrate (g)	52.2
of which	
- sugars (g)	2.6
- polyols (g)	20.6
Fat (g)	30.2
of which	
- saturates (g)	11.6
Fibre (g)	4.8
Salt (g)	0.3

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