

Gum Technology

Hydrocolloids & Stabilizing Systems

Reduced Fat Chocolate Chip Cookies

Try using Coyote Brand Dairy Fat Replacer in Gum Technology's formula for reduced fat chocolate chip cookies. This incredible product allows for the replacement of up to half of the fat in bakery products without impacting the structural integrity or sacrificing the desired high fat mouth-feel.

Ingredients	%
1 1/4 cup Bleached Enriched Flour	30.14
1 cup Semi-Sweet Chocolate Chips	21.86
1/3 cup Granulated White Sugar	12.06
1/2 cup Butter, Unsalted	10.85
1/3 cup Brown Sugar	10.55
1 Egg	6.78
1/4 cup Water	6.35
1/2 tsp. Salt	0.53
1/2 tsp. Baking Soda	0.45
1/2 tsp. Vanilla Flavoring or Extract	0.30
1/2 tsp. Dairy Fat Replacer	0.13

Procedure

1. Combine flour, baking soda, salt, and Coyote Brand Dairy Fat Replacer.
3. Using a Hobart type mixer, cream butter and sugars with paddle attachment until smooth.
4. Combine the eggs, vanilla and water.
5. Slowly pour the egg mixture into the butter and sugar, mixing until smooth.
6. Add flour blend to mixer along with the chocolate chips. Mix on the lowest speed until flour blend is incorporated.
7. Portion and bake in a preheated oven at 375 °F until golden brown.

Nutrition Facts	
Serving Size 100g (3 cookies)	
Calories	395
Total Fat	15.55g
Saturated Fat	9.75g
Cholesterol	51.5mg
Sodium	345.5mg
Total Carbohydrate	59.25g
Fiber	1.55g
Sugar	34.5g
Protein	4.55g
Potassium	80.5mg



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*Coyote Brand
Dairy Fat
Replacer*

Gums are Good.



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