



Cookies with Spinach

Cookies DIAVIVA



Cookies – Neutral, Chocolate or Coffee



Cookies with Spinach

RECIPE:

DIAVIVA NEUTRAL	750 g
Eggs	50 g
Margarine CREDIN MASSAS / CAKE or CREDIN BOLO-REI	150 g
Fresh Spinach - chopped	100 g

PROCEDURE:

Mix all ingredients with a beater in low speed, for ± 3 minutes until a homogeneous dough is obtained.

Remove the dough from the mixer and roll it out. Divide into portions of ± 35 g and shape into small balls.

Deposit the balls in trays previously greased with CREFINO spray.

Bake at $\pm 220^{\circ}\text{C}$ (deck oven) during ± 8 minutes.

Cookies: Neutral, Chocolate or Coffee

RECIPE:

DIAVIVA:	1000 g
Neutral / Chocolate / Coffee	
Eggs	100 g
Margarine CREDIN MASSAS / Cake or CREDIN BOLO-REI	250 g

CREDIN