

*STIR IN OR SPRINKLE ON*

# FLAVOUR SHAKE

churros

WHITE CHOCOLATE CHIP  
COOKIES



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# CHURROS WHITE CHOCOLATE COOKIES

MAKES 20

## INGREDIENTS

100g unsalted butter  
150g organic rapadura sugar  
55g Australian castor sugar  
1 egg  
½ tsp maple syrup  
¾ tsp fine Celtic salt  
¾ tsp organic bicarb soda  
250g + 2 tbs Australian organic plain flour  
110g white chocolate buttons  
1½ tbs Churros Flavour Shake

## METHOD

Preheat oven to 180°C. Prepare baking tray.

In a large bowl, beat butter and sugars together until well combined.

Add the egg, maple syrup and salt to the mixture and whip until well combined.

Sift in bicarb soda and plain flour into the bowl, add milk chocolate buttons and then mix until dough is formed.

Roll the dough into balls and gently press each ball into Churros Flavour Shake to coat.

Arrange coated dough balls onto prepared baking tray, leaving enough space between cookies to expand during baking.

Bake in oven for 10-12 minutes or until the cookies are lightly golden.

Remove from oven and allow to cool before transferring to a wire rack to cool completely.

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SWEET ROASTED NUTS



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# CHURROS SWEET ROASTED NUTS

## INGREDIENTS

1 egg white  
3 tbs Churros Flavour Shake  
400g dry roasted mixed nuts

## METHOD

Preheat oven to 180°C. Prepare baking tray.

In a medium bowl, whip the egg white until frothy.

Add the nut mix and Churros Flavour Shake to the bowl. Toss well to ensure the nuts are evenly coated.

Spread the nuts in a single layer on prepared baking tray and then bake for 15-20 minutes or until crispy.

Remove from oven and allow to cool before serving.

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