



Gluten-free Chocolate Chip Cookies

With GPI GF Cookie Mix



Guide

The demand for gluten-free products continue to soar in the US from \$1.8B in 2022 to \$4.2B in 2030*. With the gluten-free market being more mature, consumers now expect high quality and delicious products that are indistinguishable from their wheat-based counterparts. Say goodbye to dry and tough cookies and hello to moist, chewy perfection with our gluten-free cookie mix.

GPI is here to create your solution and guide you forward.

Perform

With our expertise in gluten-free blends and functional hydrocolloid systems, we developed our **GPI GF Cookie Mix** to be indistinguishable from regular cookies. Our mix yields a gluten-free cookie with crispy edges but with a soft and chewy center; giving the full textural experience we all love. The gum blend not only functions as a textural agent, but also to helps retain moisture.

GPI understands your product's journey from formulation to processing.

Inspire

Use this blend and get creative! Use it for a variety of cookie flavors like chocolate, vanilla, or caramel and add your favorite inclusions. Our gluten-free bakery mixes are full blends that can be adapted to any processing line or packaged as a dry mix for retail and foodservice.

GPI is your ingredient solutions provider for product innovation and optimization. See our contact details at the end of the recipe.

INGREDIENTS

Gluten-free Chocolate Chip Cookies

360g	GPI GF Cookie Mix	54.96%
140g	Butter, softened	21.37%
50g	Egg	7.63%
5g	Vanilla extract	0.76%
100g	Chocolate chips	15.27%
655g	Total	100%

*Grand View Research, Gluten-free Bakery Market Size, Share & Trends Analysis Report By Product, By Distribution Channel, By Region, And Segment Forecasts, 2022 - 2030



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PROCEDURE

Mixing:

- Using an electric mixer, beat the butter for approximately 4 minutes until it turns fluffy and pale in color.
- Add the egg and vanilla extract. Continue mixing until ingredients are combined.
- Add **GPI GF Cookie Mix**. Continue mixing.
- Fold in chocolate chips until they are evenly distributed.
- Use a scoop to portion the gluten-free cookie dough into 55g pieces, and lay them on a non-stick baking sheet 5cm apart.

Baking:

- Preheat convection oven to 175°C.
- Bake for 6 - 8 minutes with convection or until edges are golden brown.
- Remove baking sheet from the oven and allow it to cool for 1 hour.
- Once cool, package the gluten free cookies for storage.

NUTRITIONAL FACTS

24 cookies per recipe

Serving size 1 cookie (55g)

Amount per serving

Calories

119

% Daily Value*

Total Fat 6g

8%

Saturated Fat 3.6g

18%

Trans Fat 0g

Cholesterol 21mg

7%

Sodium 58mg

3%

Total Carbohydrate 15g

5%

Dietary Fiber 0.4g

1%

Total Sugars 3.9g

Includes 3.9g Added Sugars

8%

Protein 1.3g

Vitamin D 0mcg

0%

Calcium 5.9mg

0%

Iron 0.2mg

1%

Potassium 17mg

0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

GPI Global Inc. is a BRCS, HACCP and GMP certified company.

BRCS

Food Safety

CERTIFICATED

Looking for inspiration?

Contact: GPI@gpiglobal.com