



Eco-Cuisine, Inc.

A Flexitarian® True to Nature Company

## Basic Cookie Mix

**For additional product** information, instructions, and recipes in this document have been prepared by Ron Pickarski, the first plant-based vegetarian chef to be certified as an Executive Chef by the American Culinary Federation. Chef Ron is also an expert in the preparation of traditional cuisine, but specializes in gourmet vegetarian cuisine prepared with plant-based foods.

**For preparation assistance, menu development, special product application and technical information please contact Ron Pickarski at [ron@eco-cuisine.com](mailto:ron@eco-cuisine.com) or call at (303) 402-0289. Product training videos are on Eco-Cuisine's web page at [www.eco-cuisine.com](http://www.eco-cuisine.com)** Chef Pickarski will instruct you on how to work with the products and assist your company in integrating this vegetarian product into your menu with minimum effort.



Chocolate Chip, Lentil Fennel, & Peanut Butter, & Citrus Cookies

Christmas and Chocolate Chip Cookie Bars

**Description & Recipe Application/Uses:** : Eco-cuisine's all-natural Basic Cookie dry mix has an off-white color & a slightly granulated texture, & may be prepared with or without dairy products (Flexitarian®). Any creative cookie variations may be made by adding flavorings, fruit or nuts to the Basic mix (Chocolate Chip, Oatmeal Raisin, Peanut Butter, etc.). Other applications include cookie bars (Apricot, Back Packer bars, etc.), cheese cake crust, & biscotti. The baked product is freeze-thaw stable & has a shelf life of 3-5 days in sealed containers. Bone Char free sugar used in the mix. Certified Kosher

### **Cookie Recipe Sampling:**

- Vegan Basic Cookie Recipe
- Citrus Cookie Bar
- Vegan Citrus Cookie
- Vegan Lone Ranger Cookie
- Vegan Ginger Cookie
- Sugar Cookie
- Spice Cookie
- Peanut Butter Cookie
- Lentil Cookies with Chocolate Chips
- Vegan Chocolate chip Pecan Cookie Bar
- Vegan Oatmeal Raisin Coconut Cookie Bar
- Apricot Orange Marmalade Cookie Bars
- Vegan Date Coconut Cookie Bar
- Chocolate Chip Cookie
- Dairy Apricot Cookie Bar
- Christmas Fruitcake Bar

## **Vegan Chocolate Chip Cookie**

1 lb.	Basic Cookie Mix
5 Tablespoons	Canola Oil
2-1/2 ounces	*chocolate chips*
½ cup Tablespoons	Water
2 teaspoons	vanilla extract

\*Note – Shaved chocolate or ground chocolate chips can be used in place of chocolate chips for an even dispersion of chocolate in the cookie.

1. Mix oil with cookie mix using a paddle for 5 minutes on low speed.
2. Add chocolate chips, water and vanilla and mix on low speed until incorporate. Scrape one minute into the mixing process.
3. Bake at 375 degrees F. 7-9 minutes or until completely baked

### **Pecan Coconut version – add:**

½ cup shredded sweetened coconut  
½ cup chopped pecans