



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 or call at (303) 402-0289. Product training videos are on Eco-Cuisine's web page at 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

Sugar Cookie

1 lb.	Basic Cookie Mix
¼ teaspoon	Gr. Cinnamon
1 tablespoon	Sugar, granulated
5 Tablespoons	Oil <u>or</u> warm palm shortening optional
1 Tablespoon	Vanilla extract (1x)
1/2 cup	Water

1. Mix cookie mix, cinnamon, and sugar until evenly distributed.
2. Mix oil with cookie mix using a paddle for 4-5 minutes on low speed.
3. Add water and vanilla. Mix on low speed until incorporate into firm pliable cookie dough. Scrape one minute into the mixing process.
4. Bake at 375 degrees F. 7-10 minutes or until completely bake