

# Jungbunzlauer

*From nature to ingredients®*



## Ketogenic cookies

with ERYLITE® and Xanthan Gum

Ingredients	Supplier	Quantity		Baker's percentage
1 Margarine		25.12 %	135.00 g	105.88 %
2 Almond flour		23.73 %	127.50 g	100.00 %
3 Hazelnuts, ground		13.96 %	75.00 g	58.82 %
4 ERYLITE® (powdered)	Jungbunzlauer	10.14 %	54.50 g	42.75 %
5 Almonds, ground		8.47 %	45.50 g	35.69 %
6 Almonds, chopped		4.56 %	24.20 g	18.98 %
7 Whole egg, dried	OVODAN	2.42 %	13.00 g	10.20 %
8 Allulose		2.03 %	10.90 g	8.55 %
9 Baking powder		0.47 %	2.50 g	1.96 %
10 Vanilla extract		0.37 %	2.00 g	1.57 %
11 Xanthan Gum FN	Jungbunzlauer	0.20 %	1.08 g	0.85 %
12 Cinnamon powder		0.07 %	0.40 g	0.31 %
13 Salt		0.07 %	0.40 g	0.31 %
14 Stevia Reb A97		0.07 %	0.40 g	0.31 %
15 Demin. water		8.37 %	45.00 g	35.29 %
Total		100 %	537.38 g	

## Directions

- 1 Preheat oven to 160 °C (320 °F)
- 2 Bring ingredients from fridge to room temperature
- 3 In a separate bowl whisk together all nut based ingredients, salt, baking powder and xanthan gum
- 4 Cream together margarine and sweeteners (ERYLITE®, stevia and allulose) until combined
- 5 Add demin. water and beat in whole egg powder, cinnamon and vanilla extract until well aerated
- 6 Mix in the dry ingredients
- 7 Chill dough for 30 min
- 8 Roll out to 6 mm and cut out cookie shapes
- 9 Put in preheated oven and bake for approximately 18 min
- 10 Take them out when they are just barely starting to turn brown
- 11 Let them cool down on a wire rack for 5 min

## Nutrition Information

	per 100 g	per cookie (45 g)
Energy	517 kcal / 2138 kJ	233 kcal / 962 kJ
Fat	45.00 g	20.25 g
of which saturated	9.00 g	4.05 g
Carbohydrates	3.40 g	1.53 g
of which sugar	2.70 g	1.22 g
Protein	22.00 g	9.90 g
Salt	0.45 g	0.20 g

## Nutrition Claims

- Gluten free
- Source of protein (9.90 g protein per cookie)
- Low sugars



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The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.