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 Company Registration Number:11930098

## Chocolate Chip Cooke Mix

Product Code - KKCCCP

**Product Description** – A mix for Brownie chocolate cake with plain chocolate chips.

**Packaging** - A certified home compostable 'NatureFlex' tube made from trees from sustainable forests. Label, CLEAR cable tie and ORANGE RIBBON.

**Servings per pack** – 16 slices

**Minimum Weight of pack** - 450g

**Shelf Life** – 3-6 months

**Method** - Preheat oven to 175°c. Beat 140g butter, 1 egg, 2tbsp water, and ¾tsp vanilla essence. Add the pack contents and mix well. Drop rounded tbsp of mixture onto baking tray approx. 4cm apart. Bake for 10-15 mins until golden brown. Cool on wire rack

**Ingredients** - Gluten-Free Plain Flour (Rice Flour, potato starch, maize flour), Soft Light Brown Sugar, Plain Chocolate Chips (cocoa solids 40% minimum) (17%) (Sugar, Cocoa Mass, Cocoa Butter, Non-hydrogenated Vegetable Fat, Emulsifier: **Soya** Lecithin), Gluten-Free **Oat** Flakes, Raising Agents (Disodium Diphosphate, Sodium Hydrogen Carbonate), Salt, Cinnamon.

**Nutritional Values per 100g uncooked (including salted butter and 1 egg)**

**Energy** 1870kj / 447kcal, **Fat** 25g of which saturates 5g, **Carbohydrates** 50g of which sugars 35g, **Fibre** 2g, **Protein** 5g, **Salt** <0.2g

\*Reference Intake of an average adult 8400kj/2000kcal

### Ingredients key-

😊 = confirmed by supplier  
 c = certified by supplier

**Allergens** - Identifies whether the ingredient contains any of the 14 known allergens.

### Key-

GF – Gluten-Free    V – Vegan  
 K - Kosher                    H - Halal

Ingredient	Allergens	GF	V	K	H
Gluten Free Plain Flour	-	😊	😊	😊 c	
Soft Light Brown Sugar	-	😊	😊	😊 c	😊 c
Gluten-free Oat flakes	-	😊	😊	😊 c	😊 c
Cinnamon	-	😊	😊		
Plain Chocolate Chips	soya	😊	😊		
Cocoa Powder	-	😊	😊	😊 c	😊 c
	(may also contain traces of milk protein)				

Doc Ref No and name	Prepared by and for	Authorised by	Issue date	Issue no
KKCCCP – Chocolate Chip Cookie Mix - Technical Information	Karen Turner for KKC	AT	APR 23	V1
Reason for amendment				



**A mix for cookies containing plain chocolate chips.**

**Ingredients:** Gluten-Free Plain Flour (Rice Flour, potato starch, maize flour), Soft Light Brown Sugar, Plain Chocolate Chips (cocoa solids 40% minimum) (17%) (Sugar, Cocoa Mass, Cocoa Butter, Non-hydrogenated Vegetable Fat, Emulsifier: **Soya Lecithin**), Gluten-Free **Oat Flakes**, Raising Agents (Disodium Diphosphate, Sodium Hydrogen Carbonate), Salt, Cinnamon.

**Min weight:** 450g

**Allergens:** in bold. May also contain traces of milk protein.

**Packaging:** Home compostable plant-based tube.

**Method:** Preheat oven to 175°C/155°C fan. Beat together 140g butter, 1 egg, 2 tbsp water, and ¼tsp vanilla essence. Add the pack contents and mix well. Drop rounded tbsp of mixture onto baking tray approx. 4cm apart. Bake for 10-15 mins until golden brown. Cool on wire rack. Makes 24-30 cookies.

Handmade by Kandy Kitchen Creations Ltd  
Unit 3C Moss Mill,  
Rochdale, OL16 5LB.  
Co Registration number - 11930098.



Typical nutritional values for 100g (incl Salted butter and an egg)

Energy	kJ	1804
	kcal	431
Fat		21g
of which saturates		13g
Carbohydrate		55g
of which sugars		25g
Fibre		1g
Protein		4g
Salt		<0.4g

\*Reference Intake of an average adult 8400kJ/2000kcal



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