



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

VEGAN OATMEAL CRANBERRY COCONUT COOKIE BAR

Yield: 20 Portions / Bars (10¼ x 6½ x 1¼ inch baking pan)

1 pound	Eco-Cuisine CM Basic Cookie Mix
¼ cup	granulated sugar
¼ cup	Unbleached White Flour
5 Tablespoons	canola oil or warm palm shortening
¾ cup	instant oatmeal
¾ cup	Dried Cranberries
¾ cup	sweetened and shredded coconut
1 Tablespoon	cinnamon
1 cup	Water
3 Tablespoons	pure vanilla extract

1. Preheat oven to 350 Degrees F.
2. Pour cookie mix and cinnamon into mixer.
3. Add flour, sugar and oil and mix for 2 minutes on slow speed to incorporate
4. Add oatmeal, raisins, and coconut. Mix to incorporate for 2 minutes on low speed
5. Add water and vanilla into water. Mix until dries and wet ingredients are fully incorporated (approximately 3-5 minutes on low speed). Scrape half way through the mixing process.
6. Oil and flour a 10-1/4" x 6-1/2" x 1-1/4" brownie pan. Spread evenly in pan using wet hands to prevent dough sticking to hands. Press evenly into pan. Spread mixture evenly in sheet pan (i.e. approximately 5 X this recipe will fill a full size sheet pan.
7. Bake for 25 minutes or until completely baked. Check at 20 minutes as it will bake in shorter time depending on oven and oven load (BTU draw).