



All things Cookies with Sephra Luxury Cookie Mix

Description

Who doesn't love a cookie? There might not be a better smell than that of freshly baked cookies wafting through the house! The perfect cookie, in my opinion, has crunchy edges and a soft, chewy centre – which is exactly what you will achieve with [Sephra Luxury Cookie Mix](#).

While you can't beat the classic chocolate chip cookie, cookies have come a long way! Cookie dough has become a popular dessert, and I've recently seen so many inventive uses for it, such as cookie dough croissants, brookies (an amazing combination of brownies and cookies), and even cookie dough stroopwafels! I also love a cookie cup filled with a delicious, creamy spread or sauce. With [Sephra Luxury Cookie Mix](#), creating all of these cookie creations has never been easier.

[Sephra Luxury Cookie Mix](#) is renowned for its quality ingredients and ease of use. With just the addition of water, butter, and your chosen mix-ins, you can create a delicious cookie dough in minutes, ready for any recipe. There's often a misconception that baking mixes can't match the quality of baking from scratch, but the great thing about [Sephra Luxury Cookie Mix](#) is that it delivers the same exceptional taste and quality while saving you time and money.

Here is some tried and tested recipes I have made and loved with [Sephra Luxury Cookie Mix](#), and I am pretty certain you will love them too.



The Classic Cookie

Yes, all of these creative and new cookie bakes are great “ but sometimes you just want to strip it back down to basics and make a classic, chocolate chip cookie.

Ingredients:

“ 500g [Sephra Luxury Cookie Mix](#)

“ 70g Butter

“ 35g Water

“ 100g Chocolate chips (or your preferred inclusion- I used [Callebaut Bakestable Chunks](#))

Instructions:

1. Preheat the Oven to 155°C.
2. In a mixer, combine your [Sephra Luxury Cookie Mix](#) and Butter. Mix for 3-5 minutes on a medium speed.
3. Add water and combine until a dough has formed, then add your inclusions.
4. Scale cookies at 56g, roll into balls and place onto a baking tray lined with greaseproof paper. Leave enough space between each scoop to allow for spreading.
5. Place the tray in the oven and bake for 10-12 minutes, or until the edges are golden brown.
6. Let the cookies cool on the tray for a few minutes before transferring them to a wire rack to cool completely.

The classic cookie is a timeless favorite, and with [Sephra Luxury Cookie Mix](#), achieving perfection is straightforward and quick. Now, let's explore some creative twists on the classic.



Cookie Cups

A cookie cup is one of my favourite twists on a classic cookie. I love how you get a mouthful of cookie, along with delicious fillings and toppings, all at once. One of my favourite combinations is Nutella and Sephra Mini Fudge Squares, but you can really get creative with your own favourites!

Ingredients:

• 500g [Sephra Luxury Cookie Mix](#)

• 70g Butter

• 35g Water

• Sauces/Fillings of your choice (I like [Nutella](#), [Lotus Biscoff Spread](#) and [Dawn Foods White Chocolate and Hazelnut Spread](#))

• A Variety of Toppings (e.g. [Sephra Mini Fudge Squares](#), [Sephra Mini Chocolate Beans](#), [Sephra Honeycomb Chunks](#))

Instructions:

1. Preheat your oven to 155°C. Prepare your [Sephra Luxury Cookie Mix](#) as directed above.
2. Grease a muffin tin. Press the dough into the bottom and up the sides of each muffin cup, forming a well in the center.
3. Bake at 155°C for 12-14 minutes or until golden brown. If the centers puff up during baking, press them down gently with a spoon after removing them from the oven.
4. Allow the cookie cups to cool in the tin before removing them.
5. Once your cookie cups are cool, pipe your chosen filling into the centre of the cups.
6. Add your toppings of choice on top of the filling, then enjoy!

I've also made mini cookie cups before, and they turned out great! This recipe is fantastic because it can be tailored and adjusted to suit your needs and tastes.



Cookie Dough Croissant

If you havent seen the viral cookie dough croissant trend “ where have you been?! This could not be simpler to make thanks to [Sephra Luxury Cookie Mix](#), but tastes and looks great!

Ingredients:

“ 500g [Sephra Luxury Cookie Mix](#)

“ 70g Butter

“ 35g Water

“ Croissants (I just used croissants from the supermarket, but you can make your own if you would like.)

Instructions:

1. Preheat your oven to 180°C
2. Prepare your [Sephra Luxury Cookie Mix](#) as directed above
3. Slice your croissants open, and stuff the cookie dough into the middle.
4. Push some cookie dough onto the top of your croissant.
5. Put your cookie dough filled croissants onto a tray and put in the oven for 10-12 minutes or until golden brown.
6. Once done, you should have a flaky, crunchy croissant oozing with gooey cookie dough.

You won't be able to resist digging in before these cool down, but that's okay because they taste best warm! Enjoy them while your croissants still have a great crunch and the cookie dough is warm and delicious.



Brookies

Brookies are a tasty hybrid dessert that combines two of the best bakes – brownies and cookies. They consist of a layer of rich, fudgy brownie batter topped with a layer of classic chocolate chip cookie dough, then baked together to create a treat that's crispy on the outside and soft and gooey on the inside.

Ingredients:

For the Cookie

– 500g [Sephra Luxury Cookie Mix](#)

– 70g Butter

â€“ 35g Water

For the Brownie

â€“ 185g unsalted butter

â€“ 185g [Sephra Simply Belgian Dark Chocolate](#)

â€“ 3 large eggs

â€“ 1 tsp vanilla extract

â€“ 275g golden caster sugar

â€“ 50g cocoa powder

â€“ 130g plain flour

â€“ 50g milk chocolate chunks (I like [Callebaut Bakestable Chunks](#))

Instructions:

1. Add greaseproof paper for a 23cm square cake tin. Preheat the oven to 155Â°C. First, make your cookie layer as directed above. Push the cookie dough into the base of your tin, and pop into the fridge to chill for around 30 mins.
2. For the brownie layer, melt the butter and [Sephra Simply Belgian Dark Chocolate](#) in a heatproof bowl. Leave to cool slightly.
3. Whilst this cools, whisk the eggs, vanilla and sugar together in a large bowl with an electric whisk until the mix has thickened â€“ this should take around 3 minutes.
4. Fold the cooled [Sephra Simply Belgian Dark Chocolate](#) and butter mixture into the beaten eggs until well combined.
5. Combine this mix with the cocoa powder and flour. Spoon the brownie mix over the cookie dough layer, and sprinkle the chocolate chunks on top.
6. Put this in the oven and bake for around 40, or until a skewer in the middle comes out clean. This should still have a slight wobble to it when it comes out the oven.
7. Let the brookies cool completely before taking out the tin and cutting into squares.

These are SO delicious and are guaranteed to go down a treat! Why choose between brownies or cookies when you can have both?

Will you be making one of these cookie recipes? If you do, be sure to tag us on social media [@sephra_uk](#) and make sure to follow us for more recipe ideas and product tutorials! On our [website](#), you will find [Sephra Luxury Cookie Mix](#) alongside many other [Bakery Mixes](#), great for business and personal use.

Category

- 1. Food
- 2. Uncategorized

Tags

- 1. Chocolate
- 2. chocolate chip cookies
- 3. cookie recipe
- 4. Cookies
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