

Spritz Cookies

Ingredient	Control		WPC 80		Permeate	
	U.S.	Metric	U.S.	Metric	U.S.	Metric
Unsalted butter, softened slightly	8 oz	225 g	8 oz	225 g	8 oz	225 g
Pastry flour	8 oz	225 g	8 oz	225 g	8 oz	225 g
Sugar	5 oz	145 g	5 oz	145 g	3.5 oz	100 g
Permeate	-	-	-	-	3 oz	90 g
Eggs	1 egg	1 egg	-	-	1 egg	1 egg
WPC 80	-	-	¼ g	7 g	-	-
Water	-	-	1 oz	30 g	-	-
Salt	½ tsp	5 g	½ tsp	5 g	-	-
Vanilla	2 tsp	10 g	2 tsp	10 g	2 tsp	10 g
Red fruit jam	dollop	dollop	dollop	dollop	dollop	dollop

Preparation:

1. Cream butter, salt, vanilla, and sugar until fluffy.
2. Add flour and egg. Blend.
3. Pipe into stars onto parchment-lined sheet pan.
4. Chill for 10 minutes. Press thumb into center of each cookie and fill with small dollop of jam.
5. Bake at 350°F (175°C) until firm and light golden.

Type of substitution	Eggs	Sugar	Savings
WPC 80 for egg	7g (1/4 oz) WPC 80 and 50g (1.75 oz) added water		3 ¢ per recipe
Permeate for part of sugar		Replace 45g of sugar with 90g permeate. Remove the salt.	No cost savings but change in appearance and texture

Note: Hydrate WPC 80 by mixing the powder with 1/4 the water and letting hydrate 15 minutes. Then add rest of water.