



Peanut Butter Cookies

Yeast extract as a natural sweet ingredient

What is the impact of the Biospringer ingredient(s) used in this formula?

Springer® 0402 / 20 - MG - L

🔥 Dosage: 0.30 % (as consumed)

- Increases butter and sweet notes
- Gives product a well-rounded flavor

Ingredients:	Control	Test
All-Purpose Flour	34.59%	34.59%
Peanut Butter	15.56%	15.56%
Margarine	13.49%	13.49%
Granulated Sugar	13.14%	13.14%
Brown Sugar	11.76%	11.76%
Eggs	5.88%	5.88%
Milk	3.80%	3.80%
Baking Powder	0.69%	0.69%
Vanilla Extract	0.41%	0.41%
Maltodextrin	0.30%	-
Salt	0.28%	0.28%
Baking Soda	0.10%	0.10%
Springer® 0402 / 20 - MG - L	-	0.30 %
Total:	100.00%	100.00%

Preparation instructions:

- Cream margarine and peanut butter. Add sugar and beat until fluffy.
- Add eggs, milk, and vanilla. Mix well.
- Blend dry ingredients and add to peanut butter mixture.
- Refrigerate for 1 hour then form into 1" balls and roll in sugar.
- Bake at 350°F for 10 minutes; flatten cookies immediately after removing from the oven.

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