

APPLICATIONS

MicroDried® powders and fragments work seamless in all cookie applications. Our whole powders provide an even and vibrant distribution of color and flavor throughout. Fragments are the best option when looking for a piece identity, which is possible with MicroDried® products due to the strong structure that stays intact throughout batter mixing. MicroDried® products have no added sugar, flavor or other ingredients and are ready-to-eat, allowing you to add at any point of your process.

SAMPLE CODE TD004 **orange cranberry shortbread**

CLASSIC HOLIDAY FLAVORS AND AROMAS

- 1 cup unsalted butter, room temperature
- ½ cup powdered sugar
- 1 tablespoon vanilla extract
- 1 ¾ cups all-purpose flour
- 1/2 teaspoon salt
- 1 Tablespoon vanilla extract
- 1 Tablespoon **MicroDried® Orange Powder**
- ½ cup **MicroDried® Cranberry Fragments**



SAMPLE CODE TD005 **sugar cookie with raspberry drizzle**

IT TASTES LIKE REAL RASPBERRY, BECAUSE IT IS

- 2 2/3 cup all-purpose flour
- 2 teaspoons cornstarch
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 cup unsalted butter
- 1 cup white sugar
- 1 large egg
- 1 large egg yolk
- 2 teaspoons vanilla extract
- 6oz white chocolate, melted
- 3 tablespoons **MicroDried® Raspberry Powder**



SAMPLE CODE TD006 **maple pecan spiced apple cookie**

EVERYTHING YOU WANT APPLE TO BE

- 2 1/3 all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ¼ teaspoon ground cloves
- Pinch of nutmeg
- ½ cup unsalted butter, softened
- 1 cup dark brown sugar, packed
- 1 large egg
- 1/3 cup real maple syrup
- 1 teaspoon maple extract
- 1 teaspoon vanilla extract
- ½ cup pecans, finely chopped
- ½ cup **MicroDried® Apple Fragments**



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