



Ingredients and Allergy Information

Date of last review:

[Publish Date]

Version No.: V2

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| John Lewis Stock Number | 78021401 |
| Name | BBC Eggcellent Mini Egg Cookies |
| Ingredients | Wheat Flour (Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, MILK CHOCOLATE EGGS: Sugar, Cocoa Butter*, Dried Skimmed MILK , Cocoa Mass*, Dried Whey (MILK), Lactose (MILK), Butter Oil (MILK), Tapioca Starch, Emulsifier (Lecithins (SOYA)), Vanilla Flavouring, Vegetable Extract (Beetroot Concentrate), Caramelised Sugar Syrup, Glazing Agent (Carnauba Wax), Coconut Oil, Rapeseed Oil.) Oats, Cocoa Powder. Milk Chocolate contains: Cocoa solids 25% minimum, Milk solids 14% minimum. *Rainforest Alliance Certified. |
| For allergens, see ingredients in bold | |
| May contain statements | May contain nuts |
| Net Quantity | 1 |
| Country of Origin | UK |
| Storage Instructions | Store in a cool dry place out of direct sunlight |
| Manufacturer's name and address | The Bottled Baking Co, Unit 3 Matrix House, Goodman Street, Leeds, LS10 1NZ |
| Instructions for use | You will need: Method: 1 Eggcellent Mini Egg Cookie Mix 170g Very Soft Butter 50ml milk 1 Large Egg 2 Baking Trays Greaseproof Paper Method: Preheat Oven to Fan 160, Conventional 180, Gas 4. Lay greaseproof paper on your trays. Add all of the ingredients to a bowl and mix until a dough is formed. Divide into 20-25 3cm balls, place them evenly spaced on your trays and press them lightly with a fork. Bake for 12-14 minutes until golden. Remove from oven, cool and eat. |
| Nutrition Labelling: Typical value | Per 100g as sold |
| Energy (kJ/kcal) | Energy Kcals 386 Energy Kj 1622 |

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| Fat | 7.4g |
| Of which saturated | 3.7g |
| Carbohydrate | 71.8g |