





# Cake, Cookie, & Pastry Flours

Explore Grain Craft's dependable cake, cookie, and pastry flours to achieve perfect texture and flavor every time.







# PASTRY & COOKIE FLOURS



 <b>ACE HI PASTRY</b>	 <b>BLUE RIBBON PASTRY</b>	 <b>GRAIN CRAFT PASTRY</b>	 <b>MAYFAIR PASTRY</b>
<p>Ace High Cake &amp; Pastry is a bleached and enriched cake flour that possesses an excellent carrying capacity for sugar and various other ingredients used in the formula. It provides superb volume, crumb color and freshness.</p>	<p>Blue Ribbon Pastry flour is milled from soft wheat and is bleached and enriched.</p>	<p>Milled from the same wheat mix as White Spear Pastry, this soft wheat pastry flour produces a narrower cookie spread and is preferred by pastry bakers for use in die-cut cookies, pound cakes, and pancake and waffle mixes.</p>	<p>Mayfair Pastry is a high-quality pastry flour milled from premium soft wheat. It is a bleached and enriched cake and pastry flour ideal for cookies, pie crusts and crackers.</p>
<p><b>PROTEIN % RANGE:</b> 8.9-9.9</p>	<p><b>PROTEIN % RANGE:</b> 8.5-9.5</p>	<p><b>PROTEIN % RANGE:</b> 7.5-9.5</p>	<p><b>PROTEIN % RANGE:</b> 8.5-9.5</p>
<p>Bleached</p>	<p>Bleached &amp; Unbleached</p>	<p>Bleached &amp; Unbleached</p>	<p>Unbleached</p>
<p>Kosher Certified</p>	<p>Kosher Certified</p>	<p>Kosher Certified</p>	<p>Kosher Certified</p>
<p>50 lb</p>	<p>50 lb</p>	<p>50 lb</p>	<p>50 lb</p>
<p>Use for cookies, pound cake, bars, muffins, loaf cakes, quick breads, creme cake</p>		<p>Use for die-cut cookies, pound cakes, and pancake and waffle mixes.</p>	<p>Use for cookies, pound cake, bars, muffins, loaf cakes, quick breads, creme cake</p>



 <b>WHITE SPEAR PASTRY</b>	 <b>MAYFAIR CAKE</b>	 <b>QUEEN CAKE</b>	 <b>SPUN WHITE CAKE</b>
<p>Preferred by cookie bakers for its spreading characteristics in drop and wire cut applications, and as a blending flour for donuts, pastries, rolls and breads that require softer texture, White Spear Pastry is excellent for flaky pie crusts, muffins and cracker-type baked goods.</p>	<p>A premium-quality cake flour with excellent carrying capacity for sugar and other ingredients used in the formula. It provides superb volume, crumb color and freshness.</p>	<p>Queen Cake Flour is a finely granulated soft wheat cake flour that is used for special applications such as funnel cakes, sponge cakes and jellyrolls. Queen returns a very bright white crumb color with a smooth texture.</p>	<p>A fancy, short-patent, soft wheat cake flour that produces the finest angel, sponge and high-ratio layer cakes. Spun White Cake produces a whiter color and tender taste for oriental steam buns, angel hair noodles, egg roll wraps and holiday cookie applications.</p>
<p><b>PROTEIN % RANGE:</b> 7.5-9.5</p>	<p><b>PROTEIN % RANGE:</b> 7.6-8.6</p>	<p><b>PROTEIN % RANGE:</b> 6.5-7.5</p>	<p><b>PROTEIN % RANGE:</b> 7-8.5</p>
<p>Unbleached</p>	<p>Bleached</p>	<p>Bleached</p>	<p>Bleached &amp; Unbleached</p>
<p>Kosher Certified</p>	<p>Kosher Certified</p>	<p>Kosher Certified</p>	<p>Kosher Certified</p>
<p>50 lb</p>	<p>50 lb</p>	<p>50 lb</p>	<p>50 lb</p>
<p>Use for pie crusts, cookies, cakes, brownies, biscuits, sauces, and gravies</p>	<p>Use for cookies, pound cake, bars, muffins, loaf cakes, quick breads, creme cake</p>	<p>Use for special applications such as funnel cakes, spongecakes, and jellyrolls</p>	<p>Use for oriental steam buns, angel hair noodles, egg roll wraps, and holiday cookies</p>



Baking sheets and pans of shiny, heavy-gauge aluminum bake cookies and bars more evenly than thin, dark metal or glass pans. **Choose** baking sheets that are the right size for your oven, allowing at least 2 inches of space between the sides of the baking sheet and the oven walls or door.



**Grease** baking sheets only when a recipe recommends it. Some cookies spread too much if the sheet is greased. Most cookies will bake better on parchment-lined pans.

To achieve the right oven temperature before baking, **preheat** your oven for about 10 minutes. Bake cookies or brownies on the middle rack of the oven, one pan at a time, to prevent over-darkened bottoms and uncooked tops.



## Turning out the perfect cookies every time.



Most cookie recipes call for a **rounded teaspoon** of dough for evenly sized cookies. Using a #40, 50, or 60-sized food disher will make the portioning much easier.



To **prevent** cookies from **spreading** too much on warm or humid days, spoon the cookie dough onto the baking sheets; **chill the dough** for a few minutes before baking.

**Check** cookies and bars for doneness at the minimum baking time stated in the recipe. Remember, cookies continue to bake slightly after they are removed from the oven.



Add a Little  
Sweetness to  
Your Day

# Sugar Cookies

- 5 lbs. White Spear Pastry Flour**
- 2 1/2 lbs. Granulated Sugar**
- 1 1/2 lbs. Unsalted Butter (Softened)**
- 6 Eggs**
- 5 oz Baking Powder**
- 1 3/4 pints Milk**

Simply add your eggs, sugars, butter, salt and flavorings to mixing bowl and mix until smooth. Have the baking soda or powder already hand mixed into the flour, add to bowl and mix until smooth.

# Chocolate Chip Cookies

- 3 lbs. White Spear Pastry Flour**
- 1 1/2 lbs. Granulated Sugar**
- 1 lb. Brown Sugar**
- 2 lbs. Unsalted Butter (Softened)**
- 8 Eggs**
- 4 tsps. Salt**
- 4 tsps. Baking Soda**
- 4 tsps. Vanilla**
- 3 lbs. Chocolate Chips**

Preheat oven to 375 degrees. Combine both sugars, butter, eggs, salt, vanilla, and baking soda in a stand mixer until smooth and creamy. Mix in the flour but don't over-mix. Mix until the flour is just moistened. Finally, blend in the chocolate chips, just until incorporated. Over-mixing will make your cookies tough. Bake at 375-400 degrees for 11-12 minutes.



## Looking for a great tasting and dependable cookie flour?

Try Grain Craft's White Spear Pastry Flour - preferred by cookie bakers for its spreading characteristics in both drop and wire cut applications. Or if you are looking to bake a smaller diameter cookie, try our Mayfair Pastry Flour.





## **SALT** (Sodium Chloride)

### **WHAT SALT DOES:**

Salt contributes to the palatability of cookies, improves flavor, and enhances sweetness. Most cookie and cake recipes call for unsalted butter. If so, the salt usage should be 1.25-1.5% based on total flour weight.

### **USAGE:**

1.5 - 2% based on flour

## **SUGAR**

### **MOST COMMONLY USED:**

Sucrose (cane/beet), dextrose, corn syrups, maltose, honey

### **WHAT SUGAR DOES:**

Sugar functions as a tenderizing agent and promotes crust color. Granulated sugar promotes cookie spread, whereas honey and corn syrup reduce spread.

### **USAGE:**

1 - 5% based on flour





# Cookie Ingredients Functions & Effects

## FLOUR

Being the largest component in most cookie formulas, it provides the structure, color and size of your finished product. Choosing the correct flour can be tricky if you do not know its performance. Our Mayfair Pastry flour which is bleached will yield a smaller diameter cookie than our White Spear Pastry which is unbleached! The particle size of the flour will also determine cookie spread to a certain extent. The greater the particle size the greater the cookie spread.

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Sugar functions as a tenderizing agent and promotes crust color. Granulated sugar promotes cookie spread, whereas honey and corn syrup reduce spread.

## LIQUID SWEETENERS

Replacing 25-50% of the granulated sugar with honey or corn syrup will produce a softer chewier cookie. Drop oven temperature 25 degrees as cookies will brown faster with honey and corn syrup.

## BROWN SUGARS

Will give a darker looking cookie, which can have a softer mouth feel. Remember though, that its sweetness value is less than regular white sugar.

## EGGS

Will help in some leavening action as well as helping in structure building, holding the cookie together.

## FAT: SHORTENING OR BUTTER

Both provide tenderness and shortness to cookies and cakes. Butter melts quicker than shortening and contains 15% water, producing greater spread in cookies. If converting a recipe from shortening to butter, liquids (% of milk, water or eggs) should be increased slightly.

## BAKING SODA/POWDER

Used primarily as a leavening agent, but also adds some color as well. Baking soda and baking powder are not interchangeable. Read your formula very carefully.

## SALT

If salted butter is used, then salt shouldn't be added. If shortening or oils are used, then add a small amount of salt for flavor.