



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Biscuits & Crackers



## FINISHED PRODUCT

Biscuit

# ASSORTED HEALTHY BISCUITS

## INGREDIENTS

### Group Biscuit

Ingredient	KG	%
APITO BISCUIT MIX	0.200	100.00
BAKELS SOY AND LINSEED BREAD CONCENTRATE	0.075	37.50
Eggs	0.050	25.00
Unsalted Butter	0.015	7.50
FINO MALT BASE	0.006	3.00
<b>Total Weight:</b> 0.346		

### Group Pineapple Jam

Ingredient	KG	%
Pineapple	0.034	-
Sugar	0.026	-
<b>Total Weight:</b> 0.060		

**Yield:** 86 pieces

## METHOD

How to do it:

**Biscuits:**

1. Place all ingredients in a mixing bowl.
2. Using a paddle, blend on low speed for approximately 2 minutes.
3. Sheet the dough to 2mm.
4. Cut the dough using cookie cutters.
5. Bake at 150°C until done.
6. Cool.
7. Put pineapple jam in between two biscuits.

**Pineapple Jam:**

1. In a sauce pan, bring crushed pineapple and sugar to a boil.
2. Boil for 20 minutes while stirring constantly until the jam thicken.