

# BINANGKAL

## OVERVIEW

19-159

## INGREDIENTS

### Group 1

Ingredient	KG	%
BAKELS MUFFIN MIX	0.220	100.00
Whole Eggs	0.050	22.73
Corn Oil	0.005	2.27
Evaporated Milk	0.090	40.91
All Purpose Flour	0.105	47.73
Total Weight: 0.470		

### Group 2

Ingredient	KG	%
Sesame seeds	0.100	-
Total Weight: 0.100		

Yield: 23 pcs

## METHOD

How to do it:

1. Place eggs, all-purpose flour, oil, evaporated milk and Bakels Muffin Mix in a mixing bowl.
2. Blend using a cake paddle for approximately 1 minute on low speed.
3. Scrape down and mix on medium speed for 4 minutes.
4. Form into a ball, dredge in sesame seeds.
5. Fry until golden brown.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Pastries



## FINISHED PRODUCT

Confectionery