



#### DISPLAY CONDITIONS

Room Temperature



#### CATEGORY

Biscuits & Crackers



#### FINISHED PRODUCT

Biscuit

## BUTTERSCOTCH AND DARK CHOCOLATE CHIP BISCOTTI

### OVERVIEW

19-107

## INGREDIENTS

### Group 1

Ingredient	KG	%
BAKELS PREMIER BUTTERSCOTCH MUFFIN MIX	0.350	70.00
All Purpose Flour	0.150	30.00
Brown Sugar	0.080	16.00
Vegetable Oil	0.301	60.20
APITO BUTTA VANILLA ESSENCE	0.006	1.20
Whole Eggs	0.150	3.00
FINO DARK CHOCOLATE CHIPS	0.020	4.00
Cashew nuts	0.050	10.00
Salt	0.040	8.00

**Total Weight:** 1.147

**Yield:** 18pcs

## METHOD

How to do it:

Dough:

1. Mix all the dry ingredients in low speed for 2 minutes.
2. Add the oil, whole eggs and Apito Butta Vanilla and mix for 1 minute until the dough comes together.
3. Lightly knead on a floured surface.
4. Roll into a log and place on a well-greased tray. Press down until desired thickness is achieved.
5. Bake for 40 minutes at 180-185°C.
6. Cool down for at least an hour.
7. Slice and place the pieces cut side up back onto the tray.
8. Bake each side at 190°C for 15 minutes.