



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Biscuit

CARAMEL COCONUT BISCOTTI

INGREDIENTS

Group Biscuit

Ingredient	KG	%
BAKELS MUFFIN MIX	0.500	100.00
Water	0.050	10.00
Whole Eggs	0.050	10.00
Desiccated Coconut	0.080	16.00
BAKELS CARAMEL CREAM	0.100	20.00
Total Weight: 0.780		

Yield: 31 pieces

METHOD

How to do it:

Mix all ingredients until combined. Do not overmix.

1. Roll the batter into logs.
2. Place in a greased flat sheet tray and bake for 20 minutes at 180°C.
3. Let cool and slice vertically into 2cm thick each.
4. Re-bake with cut side up for 20 minutes at 150°C.
5. Flip and bake for another 15 minutes at 150°C.