

CHEESE-HERB BISCUIT

OVERVIEW

08-012

INGREDIENTS

Group Biscuit

Ingredient	KG	%
Bread Flour	0.122	100.00
Sugar	0.015	12.30
BAKELS COUNTRY HERB BASE	0.015	12.30
Ground Black Pepper	0.000	0.20
BAKELS SHORTENING	0.030	24.59
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.020	16.39
Cheddar Cheese	0.030	24.59
Water	0.050	40.98
Total Weight:		0.282

Yield: 35 round biscuits

METHOD

How to do it:

1. Combine all dry ingredients.
2. Blend the flour mixture with Bakels Shortening, Butta Butteroil Substitute and cheddar cheese until the mixture resembles coarse meal.
3. Gradually add in the water.
4. Knead until dough becomes manageable.
5. Roll out dough to about 1/16 inch thickness.
6. Cut to desired size.
7. Place biscuits on a lined cookie sheet.
8. Bake at 170°C for 15 minutes or until crispy.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Biscuit