

DOUBLE BUDDY

OVERVIEW

11-025

INGREDIENTS

Group 1

Ingredient	KG	%
Cake Flour	0.167	66.60
Soft Flour	0.084	33.40
Sugar	0.125	50.00
BAKELS CAKE CONCENTRATE	0.013	5.00
BAKELS SHORTENING	0.023	9.33
BAKELS MARGARINE SPECIAL	0.021	8.33
Evaporated Milk	0.033	13.33
BAKELS BALEC LACTO ALBUMEN	0.007	2.76
Water	0.035	13.88
Water	0.075	30.00
APITO UBE PASTE	0.007	0.00
Total Weight: 0.588		

Group Variation

Ingredient	KG	%
APITO CHOCOLATE PASTE	0.009	0.00
Total Weight: 0.009		

Group 2

Ingredient	KG	%
BAKELS DULCE DE LECHE	-	-
Total Weight: 0.000		

Yield: 28 pieces x 20g batter (14 sandwiched pieces)

METHOD

How to do it:

1. Combine flour and Bakels Cake Concentrate. Set aside.
2. Dissolve Balec in water (1).
3. Dissolve sugar and Balec solution in water.
4. Add Bakels Margarine Special and Bakels Shortening to the liquids.
5. Blend well by hand but do not overmix.
6. Divide the batter into 2 portions. Add Apito Ube Paste (or Apito Chocolate Paste) to 1 portion. Leave the other portion plain.
7. Using a piping bag with a star tip, pipe batter onto an ungreased baking tray.
8. Sprinkle sugar on top before baking.
9. Bake at 200°C.
10. Spread Bakels Dulce de Leche in between 2 cookies.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies