

FRIED BUTTER COOKIES

OVERVIEW

00-021

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	0.180	100.00
BAKELS BAKING POWDER	0.003	1.70
Sugar	0.050	27.80
Salt	0.001	0.56
Evaporated Milk	-	-
BAKELS BUTTA BUTTEROIL SUBSTITUTE	-	-
BALEC Solution	0.050	27.80
Total Weight:		0.284

Group Balec Solution

Ingredient	KG	%
BAKELS BALEC LACTO ALBUMEN	0.017	-
Water	0.083	-
Total Weight:		0.100

Group 2

Ingredient	KG	%
Sugar	-	-
Water	-	-
Total Weight:		0.000

Yield: 93 pieces x 4g (dough weight)

METHOD

How to do it:

Cookies:

1. Combine sifted flour, Bakels Baking Powder, sugar and salt in a bowl. Mix lightly using a fork.
2. Add Balec solution and milk, followed by Butta Butteroil Substitute. Knead until smooth.
3. Divide into 4 parts. Roll each into long strips (half inch in diameter), cut the strips crosswise at about ½ to ¾ inch thick. Press using the back of a fork and roll out tight into shell shapes.
4. Deep-fry in very hot cooking oil. While still hot, dredge in powdered sugar or coat with sugar syrup.
5. Cool and store in jars and plastics.

Sugar Syrup:

1. Place sugar in a saucepan. Add water and stir. Let simmer for about 3 minutes or until sugar is dissolved.
2. Coat cookies.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies