

GINGER SNAP BISCOTTI

OVERVIEW

15-047

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	0.125	83.33
Bread Flour	0.025	16.67
Refined Sugar	0.150	100.00
BAKELS BAKING POWDER	0.002	1.33
Salt	0.001	0.67
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.050	33.33
Whole Eggs	0.070	46.67
Ginger (ground)	0.002	1.33
Allspice	0.001	0.47
Molasses	0.020	13.33
Cloves (ground)	0.001	0.47
Total Weight:		0.446

Yield: 89 x 5-g dough

METHOD

How to do it:

1. Place all ingredients into a mixing bowl and blend with a paddle until fully mixed.
2. Deposit dough into a well-floured pan. Cover.
3. Refrigerate for 3 hours.
4. Divide dough into 3 and roll into round logs. Brush off excess flour.
5. Brush with 50% water and 50% whole eggs, then sprinkle with sugar.
6. Place on perforated baking pan. Bake at 163-177°C for 30-40 minutes.
7. Cool and slice.
8. Bake biscotti with cut side up at 163°C for 10-15 minutes.
9. Remove from pan and cool.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies