



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Biscuits & Crackers



## FINISHED PRODUCT

Cracker

# HERB PARMESAN CRACKERS

## OVERVIEW

20-031

## INGREDIENTS

### Group 1

Ingredient	KG	%
BAKELS SAVOURY MUFFIN MIX	0.100	83.33
All Purpose Flour	0.020	16.67
Eggs	0.030	25.00
BAKELS DAIRY BLEND (softened)	0.010	8.33
Sugar	0.010	8.33
Salt	0.001	0.83
BAKELS COUNTRY HERB BASE	0.010	8.33
Parmesan Cheese	0.010	8.33
<b>Total Weight:</b>	0.191	

**Yield:** 15 pcs (3 x 2 inches)

## METHOD

How to do it:

1. In a stand mixer with paddle attachment, mix all ingredients on low speed for 1 minute.
2. Scrape down.
3. Shift to medium speed and mix for 5 minutes.
4. Form dough into a ball, and flatten to 2mm thickness.
5. Chill it for 15-20 minutes
6. Cut into desired shape and size, and place on greased and lined baking sheets.
7. Bake at 180°C for 13 to 15 minutes, until evenly light brown.