

PACENCIA

OVERVIEW

11-026

INGREDIENTS

Group Pacencia

Ingredient	KG	%
Eggs	0.208	83.33
Egg Yolk	0.031	12.50
Sugar	0.208	83.33
Salt	0.001	0.50
Soft Flour	0.250	100.00
Cornstarch	0.021	8.33
BAKELS BAKING POWDER	0.002	0.83
Skimmed milk powder	0.013	5.00
BRITE VANILLA EXTRA STRENGTH	0.008	3.00
Total Weight: 0.742		

Yield: 148 pieces x 5-g batter

METHOD

How to do it:

1. Combine whole eggs, egg yolk, sugar, and salt. Mix with a wire whisk until fluffy.
2. Combine all dry ingredients and gradually add to the egg mixture. Gently fold in until well-blended.
3. Fold in Brite Vanilla Extra Strength.
4. Put mixture in a piping bag with a plain tube attachment.
5. Pipe onto greased and floured baking tray.
6. Bake at 180°C until golden brown. Put another flat sheet underneath the baking tray.
7. After baking, pull out the tray of pacencia. Cool down the oven to 100°C and put back the biscuits. Bake for 1 hour or until the biscuits turn crispy.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies