

PEANUT BRITTLE BISCUIT

OVERVIEW

16-022

INGREDIENTS

Group Biscuit

Ingredient	KG	%
APITO BISCUIT MIX	0.250	100.00
BAKELS MARGARINE SPECIAL	0.125	50.00
Peanut brittle	0.035	14.00
Total Weight: 0.410		

Yield: 37 pieces x 10 grams

METHOD

How to do it:

1. Preheat oven to 190°C.
2. Blend Bakels Margarine Special until softened.
3. Add Apito Biscuit Mix and crushed peanut brittle into the mixing bowl
4. Blend together for 2 minutes at medium speed. (Note: Overmixing will make the batter too soft.
5. Place 10 grams into the baking tray and flatten slightly.
6. Bake at 190°C for approximately 15 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Biscuit