



PREMIER COCONUT BUTTERSCOTCH BISCOTTI

OVERVIEW

19-106

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS PREMIER BUTTERSCOTCH MUFFIN MIX	0.500	100.00
Water	0.050	10.00
Whole Eggs	0.050	10.00
Desiccated Coconut	0.080	16.00
Total Weight:	0.680	

Yield: 31pcs

METHOD

How to do it:

1. Mix all ingredients until combined. Do not overmix.
2. Roll the batter into logs.

3. Place in a greased flat sheet tray and bake for 20 minutes at 180°C.
4. Let cool and slice vertically into 2cm thick each.
5. Re-bake with cut side up for 20 minutes at 150°C.
6. Flip and bake for another 15 minutes at 150°C.