



## 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.