



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Biscuit

RED VELVET BISCOTTI

OVERVIEW

19-152

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.460	100.00
All Purpose Flour	0.138	30.00
Eggs	0.147	32.00
Cooking Oil	0.062	13.50
Desiccated Coconut	0.046	10.00
Chocolate Chips	0.138	30.00
FINO DARK CHOCOLATE BUTTONS (chopped)	0.230	50.00
Total Weight: 1.221		

Yield: 20 pcs

METHOD

How to do it:

1. Combine and blend Bakels Red Velvet Cake Mix, all purpose flour, eggs and oil in a large bowl. Fold in the desiccated coconut and chocolate chips.
2. Form the dough into a log and bake in preheated 180oC oven for 15 minutes.
3. Remove from oven and slice the biscotti crosswise. Turn and lay sliced pieces cut side up.
4. Bake for another 8 minutes.
5. Cool down.
6. Drizzle with melted Fino Dark Chocolate Buttons.