

# ROSQUILLOS

## OVERVIEW

11-029

## INGREDIENTS

### Group Rosquillos

Ingredient	KG	%
Soft Flour	0.150	60.00
Cake Flour	0.100	40.00
BAKELS BAKING POWDER	0.001	0.20
BAKELS MARGARINE SPECIAL	0.030	12.00
Vegetable Oil	0.030	12.00
Sugar	0.175	70.00
Baking soda	0.003	1.00
Salt	0.001	0.50
Egg Yolk	0.070	28.00
Egg white	0.025	10.00
Total Weight: 0.584		

**Yield:** 29 pieces x 20g dough

## METHOD

How to do it:

1. Blend Bakels Margarine Special, oil, sugar and baking soda on a medium speed using a paddle.
2. Add egg whites and egg yolks. Continue mixing until sugar and salt are dissolved.
3. Combine flour and Fino Double Acting Baking Powder. Gradually add to the mixture in the bowl. Blend well in low speed and do not over-mix.
4. Place mixture on floured working table. Roll out cookie dough to about 1/4 cm thickness,
5. Cut using a rosquillos cutter. Place in lightly greased baking tray.
6. Bake at 180°C for 20-25 minutes or until done.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Biscuits & Crackers



## FINISHED PRODUCT

Biscuit