

# STRAWBERRY CRINKLES

## OVERVIEW

04-057

## INGREDIENTS

### Group 1

Ingredient	KG	%
BAKELS SHORTENING	0.076	38.00
Sugar	0.150	75.00
Powdered sugar	0.100	50.00
Salt	0.004	1.80
Glucose	0.050	25.00
Eggs	0.080	40.00
Water	0.012	6.00
Baking soda	0.003	1.50
All Purpose Flour	0.200	100.00
BAKELS BAKING POWDER	0.008	4.00
APITO STRAWBERRY PASTE	0.080	50.00
Powdered sugar	-	-

**Total Weight:** 0.763

**Yield:** 50 x 15g dough

## METHOD

How to do it:

1. Cream Bakels Shortening, sugar, powdered sugar, salt, glucose, eggs, water and baking soda.
2. Add sifted all purpose flour and Bakels Baking Powder, and Apito Strawberry Paste. Blend until combined.
3. Scale at 150 grams. Form into baston then divide into 10 pieces.
4. Form into balls, apply egg white on hands then re-ball and roll in powdered sugar.
5. Bake at 180°C for about 10-15 minutes.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Cookies



## FINISHED PRODUCT

Cookies