

# TENDER POTATO BISCUITS

## OVERVIEW

07-051

## INGREDIENTS

### Group 1

Ingredient	KG	%
All Purpose Flour	0.310	100.00
BAKELS BAKING POWDER	0.020	6.45
Iodized salt	0.006	1.94
Refined Sugar	0.050	16.13
Salted Butter	0.055	17.74
FINO POTATO FLAKES	0.060	19.35
Hot Water	0.240	77.42
Whole Eggs	0.050	16.13
Cold water	0.080	25.81
Fresh Milk	0.080	25.81
Total Weight:		0.951

**Yield:** 15 pieces

## METHOD

How to do it:

1. Add hot water to Fino Potato Flakes, mix by hand until combined. Set aside.
2. In a medium bowl, stir together flour, Bakels Baking Powder, salt and sugar. Cut in butter until mixture is pea-sized. Use a fork to stir in mashed potatoes. Make a well and pour in egg, cold water and milk. Stir into a loose dough.
3. Transfer dough onto a floured surface and knead until combined.
4. Sheet out dough to about 1-inch thickness and cut into circles with a biscuit cutter.
5. Place biscuits onto an ungreased baking sheet. Brush tops with milk.
6. Bake for 15-20 minutes at 230°C or until bottoms are golden brown.
7. Serve warm with butter spread.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Biscuits & Crackers



## FINISHED PRODUCT

Biscuit