



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Biscuits & Crackers



## FINISHED PRODUCT

Biscuit

# WHEAT CRACKERS

## INGREDIENTS

### Group 1

Ingredient	KG	%
<b><u>BAKELS MUFFIN MIX</u></b>	0.250	100.00
Whole Eggs	0.050	20.00
<b><u>BAKELS DAIRY BLEND</u></b>	0.060	24.00
<b><u>FINO MALT BASE</u></b>	0.013	5.20
<b><u>FINO MEAL BASE</u></b>	0.080	32.00
All Purpose Flour	0.050	20.00
<b>Total Weight:</b> 0.503		

## METHOD

How to do it:

1. Place all ingredients in a mixing bowl.
2. Blend using a cake paddle for approximately 1 minute on low speed.
3. Scrape down and mix on second speed for 4 minutes.
4. Chill the dough for an hour.
5. Flatten the dough to 5mm thickness using rolling pin.
6. Cut the flattened dough to desired shape.
7. Bake for around 15 minutes in a 180°C pre-heated oven.
8. Remove from the oven and separate the pieces - avoiding to stick together.
9. Bake again at 180°C for 15 minutes.

10. Cool.