

WHEAT CRACKERS

OVERVIEW

07-058

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
FINO MEAL BASE	0.300	30.00
Sugar	0.180	18.00
Salt	0.015	1.50
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.050	5.00
Evaporated Milk	0.100	10.00
Vegetable Oil	0.020	2.00
Water	0.600	60.00
Total Weight: 2.265		

Yield: 181 pieces

METHOD

How to do it:

1. Place bread flour and Fino Meal Base in a spiral mixer. Dissolve sugar and salt in water. Add solution, evaporated milk, oil and Butta Butteroil Substitute to dry ingredients and mix until dough is developed.
2. Divide dough into 150-g pieces. Sheet using a rolling pin to achieve desired thickness.
3. Transfer sheeted dough to well-greased flat trays.
4. Cut into rectangular shape.
5. Bake at 180°C for 12-15 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Cracker