



DISPLAY CONDITIONS

Ambient



CATEGORY

Confectionery



OCCASION

Afternoon Tea, Celebration,
Festive



FINISHED PRODUCT

Biscuit, Confectionery, Cookies

BLUEBERRY DONUT COOKIE

INGREDIENTS

Group A

Ingredient	KG
APITO BISCUIT MIX	0.500
BAKELS BUTTA BLENDS	0.240
Apito Blueberry Paste	0.020
Dark raisins (chopped)	0.080
Total Weight:	0.840

Group Decoration

Ingredient	KG
White Chocolate (melted)	0.400
Food colouring (purple)	0.010
Chocolate cookie crumbs	0.050
Total Weight:	0.460

METHOD

1. Mix Ingredients (A) in a mixing bowl with a whisk for 2 minutes at medium speed.
2. Use a round icing tip(11) in a piping bag and pipe out a donut shape dough on a baking tray.
3. Pre-heat the oven and bake at 160°C for 15 to 20 minutes until golden brown. Leave it to cool.
4. Add food colouring into the melted white chocolate.
5. Arrange cookies on the wire rack, then cover or coat the cookies with chocolate topping.

6. Sprinkle some chocolate cookie crumbs on top of the cookies.

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1. Campur bahan-bahan (A) ke dalam mangkuk pengadun dan pukul selama 2 minit dengan kelajuan sederhana.
 2. Gunakan penghujung aising bulat (11) dalam beg paip dan isikan doh. Paipkan bentuk donat di atas dulang pembakar.
 3. Panaskan ketuhar terlebih dahulu. Bakar pada suhu 160°C selama 15 hingga 20 minit sehingga perang keemasan. Biarkan sejuk.
 4. Masukkan pewarna dalam coklat putih yang telah dicairkan.
 5. Susun biskut yang telah disejukkan diatas rak wayar.
 6. Salutkan permukaan biskut dengan coklat dan tabur serpihan biskut coklat diatas untuk hiasan.