



DISPLAY CONDITIONS

Ambient



CATEGORY

Confectionery



OCCASION

Afternoon Tea, Festive



FINISHED PRODUCT

Biscuit, Cookies

FLORAL BISCUITS

INGREDIENTS

Group A

Ingredient	KG
APITO BISCUIT MIX	0.400
Low Protein Flour	0.100
BAKELS BUTTA BLENDS	0.250
Total Weight:	0.750

Group B

Ingredient	KG
Food colouring (assorted)	0.001
Total Weight:	0.001

Group C

Ingredient	KG
White Chocolate (melted)	0.050
Total Weight:	0.050

METHOD

1. Beat all ingredients (A) at medium speed for 2 minutes .
2. Then divide the dough into several portion, add colour and mix well.
3. Flatten the dough with a rolling pin. Use a flower like mould and press to shape. Bake at 160°C for 15 minutes.

4. Once baked, leave it to cool. Pipe a some melted white chocolate as decoration.

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1. Pukul semua bahan-bahan (A) dengan kelajuan sederhana selama 2 minit.
 2. Bahagikan doh kepada beberapa bahagian, tambahkan pewarna makanan dan gaul rata.
 3. Ratakan doh dengan kayu penggelek. Bentuk doh dengan menggunakan acuan bunga.
 4. Bakar pada suhu 160°C selama 15 minit.
 5. Setelah siap dibakar, biarkan sehingga sejuk. Paipkan sedikit coklat putih yang telah dicairkan sebagai hiasan.