

# BAKELS SHORTBREAD MIX

## OVERVIEW

Shortbread is one of the most popular types of biscuits and can be prepared in any shape or form for any occasion.,,Shortbread is very popular at Christmas when traditional Christmas shapes are prepared. Other specialty shapes can be prepared for Easter or St Valentine's Day.,,BAKELS SHORTBREAD MIX has that traditional butter flavour with excellent eating properties.,,Biscuits made from BAKELS SHORTBREAD MIX are simple to prepare requiring just the addition of MORAH CAKE SOFT or Butter followed by a short mix and bake time. No finishing is required.,,Shortbread biscuits have excellent keeping qualities and can be baked weekly then stored in an airtight container.

## USAGE

Blend lightly with Cake Margarine or Butter.

## INGREDIENTS

Wheat Flour, Sugar, Vegetable Oil, Wheat Starch, Dextrose, Flavour, Antioxidant (307b), Folic Acid

## PACKAGING

Code	Size	Type	Palletisation
3824-51		Plastic Bag	

## METHOD

Group 1	
Ingredient	KG
Bakels Shortbread Mix	1.000
Morah Cake Margarine or Butter	0.400
TOTAL WEIGHT	1.400
Total Weight: 2.800	

## DESCRIPTION

1. Lightly cream the Morah Cake Margarine Soft or Butter.,2. Blend in Bakels Shortbread Mix on slow speed. Do not over mix.,3. Pin shortbread dough out to a thickness of 1 cm.,4. Cut to desired shape and place shapes on baking tray.,5. Bake at 180°C (355 F) for approx. 18 minutes.,Yield: Approximately 46 biscuits scales at 30g each.



#### STORAGE

Cool, Dry & Dark Conditions



#### SHELF LIFE

9 Months (270) days



#### TYPE

Powder



#### ALLERGENS

Gluten



#### CATEGORY

Cakes, Muffins & Slices, Biscuit & Cookie Mixes



#### INGREDIENT FEATURES

Halal, Vegan, Vegetarian