



DISPLAY CONDITIONS

Ambient



CATEGORY

Cookies, Biscuits & Slices, Gluten Free



OCCASION

Afternoon Tea



FINISHED PRODUCT

Biscuit

MELTING MOMENTS (GLUTEN FREE)

INGREDIENTS

Group 1

Ingredient	KG
Butter	0.250
Icing Sugar	0.095
<u>GLUTEN FREE FLOUR</u>	0.260
<u>APITO VANILLA ESSENCE NO 1</u>	-
Total Weight:	0.605

METHOD

1. Place butter and icing sugar into a mixing bowl.
2. Mix at a slow speed, followed by a high speed to form a light fluffy consistency.
3. Add Bakels Gluten-Free Flour and a drop of vanilla essence. and mix to a smooth consistency.
4. Using a large nozzle, pipe biscuit mixture.
5. Bake at 160°C for approximately 10-12 minutes.
6. Cool and ice half of the biscuits.
7. Place the other half on top.