



### 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
<b>GLUTEN FREE FLOUR</b>	0.260
<b>APITO VANILLA ESSENCE NO 1</b>	-
<b>Total Weight:</b>	<b>0.605</b>

### 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.