

## **ORANGE & COCONUT**

## **INGREDIENTS**

Group 1		
Ingredient	KG	%
Flour	1.000	37.00
Castor Sugar	0.840	31.10
Salt	0.020	0.70
HERCULES BAKING POWDER	0.020	0.70
	Total Weight: 1.880	
Group 2		
Ingredient	KG	%
Egg Yolk	0.060	2.20
Eggs	0.350	13.00
	0.010	0.40
	Total Weight: 0.420	
Group 3		
Ingredient	KG	%
Toasted Coconut	0.200	7.40
Fresh orange juice	0.100	3.70
Orange zest	0.100	3.70
	Total Weight: 0.400	

## METHOD

lend Group 1 together for 1 minute on slow speed. Slowly add Group 2 until mixed together. Blend in Group 2 for 30 seconds on slow speed. Weight 900g of biscuit mix and roll out to three quarters of the tray length (like a sausage roll). Bake at 160<sub>1</sub>C for 25-30 minutes. Cool then cut into thin slices and bake at 140<sub>1</sub>C for 10-12 minutes.

## www.nzbakels.co.nz



Cookies & Biscuits