Chocolate cornflake biscuits with walnuts

NZBK-002 · Biscuits · 20 biscuits

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

180 g butter

85 g brown sugar

180 g plain flour

25 g cocoa

65 g cornflakes

120 g icing sugar

15 g cocoa for icing

25 mL hot water

20 walnut halves

PREPARATION

1. Cream butter and sugar.
2. Mix in flour and cocoa, then fold through cornflakes.
3. Portion and bake at 170°C for 14–17 min.
4. Cool.
5. Mix icing sugar, icing cocoa and just enough hot water.
6. Ice and top each biscuit with a walnut.

ALLERGEN CHECK

Wheat, milk, walnut. Check cereal for barley.

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-002-chocolate-cornflake-biscuits-with-walnuts