Hokey pokey biscuits

NZBK-003 · Biscuits · 24 biscuits

INGREDIENTS

125 g butter

95 g white sugar

35 g golden syrup

20 mL milk

4 g baking soda

220 g plain flour



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Heat butter, sugar and syrup gently to melt.
2. Cool slightly.
3. Stir soda into milk and add with flour.
4. Roll and flatten pieces.
5. Bake at 165°C for 12–15 min.

ALLERGEN CHECK

Wheat, milk

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-003-hokey-pokey-biscuits

MENUNIO PREVIEW