Custard yo-yos

NZBK-004 · Biscuits · 18 sandwiches

INGREDIENTS

180 g butter

65 g icing sugar

190 g plain flour

55 g custard powder

60 g butter for filling

120 g icing sugar for filling

10 mL lemon juice



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Cream base butter and sugar, stir in flour and custard powder and pipe or roll 36 small pieces.

2. Bake at 160°C for 13–16 min.

3. Cool and pair with butter beaten with filling sugar and lemon.

ALLERGEN CHECK

Wheat, milk. Check custard powder.

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-004-custard-yo-yos