Belgian spice biscuits

NZBK-006 · Biscuits · 18 sandwiches

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

150 g butter

105 g brown sugar

1 egg

255 g plain flour

4 g baking powder

4 g cinnamon

2 g ginger

1 g ground cloves

120 g raspberry jam

135 g icing sugar

20 mL water

PREPARATION

1. Cream butter and sugar.
2. Add egg, flour, powder and spices.
3. Chill, roll 4 mm thick and cut 36 rounds.
4. Bake at 175°C for 9–12 min.
5. Cool, sandwich with jam and glaze with icing sugar and water.

ALLERGEN CHECK

Wheat, milk, egg

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-006-belgian-spice-biscuits