Butter shortbread fingers

NZBK-007 · Biscuits · 24 fingers

INGREDIENTS

200 g butter

90 g icing sugar

250 g plain flour

45 g rice flour



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Mix softened butter and sugar, then bind with both flours.
2. Press into a lined 20 cm square tin and prick.
3. Bake at 155°C for 32–40 min until pale gold.
4. Score into fingers while warm and cool fully.

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-007-butter-shortbread-fingers