Gingernuts

NZBK-008 · Biscuits · 28 biscuits

INGREDIENTS

100 g butter

110 g brown sugar

90 g golden syrup

235 g plain flour

8 g ginger

4 g baking soda

2 g cinnamon



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Melt butter, sugar and syrup.
2. Cool until warm.
3. Mix dry ingredients, stir into syrup, portion and allow room to spread.
4. Bake at 170°C for 11–15 min.
5. Cool fully for crunch.

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-008-gingernuts

MENUNIO PREVIEW