Raspberry thumbprint biscuits

NZBK-012 · Biscuits · 24 biscuits

INGREDIENTS

160 g butter

90 g sugar

1 egg yolk

225 g plain flour

100 g raspberry jam



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Cream butter and sugar, mix in yolk and flour.
2. Portion and indent.
3. Add about 4 g jam per biscuit.
4. Bake at 170°C for 12–15 min.

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-012-raspberry-thumbprint-biscuits