Double chocolate biscuits

NZBK-014 · Biscuits · 24 biscuits

INGREDIENTS

160 g butter

140 g brown sugar

1 egg

210 g plain flour

35 g cocoa

4 g baking soda

140 g dark chocolate chips



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Cream butter and sugar and add egg.

2. Stir in flour, cocoa and soda, then chips.

3. Chill, portion and bake at 170°C for 11–14 min.

ALLERGEN CHECK

Wheat, milk, egg. Check chocolate for soy.

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-014-double-chocolate-biscuits