Spiced gingerbread people

NZBK-015 · Biscuits · 20 biscuits

INGREDIENTS

115 g butter

100 g brown sugar

100 g golden syrup

1 egg

345 g plain flour

8 g ginger

4 g cinnamon

4 g baking soda



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Cream butter and sugar, add syrup and egg, then dry ingredients.

2. Chill 1 hour.

3. Roll 5 mm thick and cut shapes.

4. Bake at 170°C for 9–12 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-015-spiced-gingerbread-people

MENUNIO PREVIEW