Jam drops with coconut

NZBK-067 · Biscuits · 24 biscuits

INGREDIENTS

150 g butter

105 g caster sugar

1 egg

205 g plain flour

40 g desiccated coconut

4 g baking powder

95 g plum jam



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Cream butter and sugar.
2. Add egg, then flour, coconut and powder.
3. Portion into 24 balls, indent each and fill with jam.
4. Bake at 170°C for 12–16 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-067-jam-drops-with-coconut