



DISPLAY CONDITIONS

Ambient



CATEGORY

Confectionery



OCCASION

Afternoon Tea, Festive



FINISHED PRODUCT

Biscuit, Confectionery, Cookies

PANDAN SEMPERIT COOKIES

INGREDIENTS

Group A

Ingredient	KG
APITO BISCUIT MIX	0.400
BAKELS BUTTA BLENDS	0.250
Corn flour	0.100
Total Weight:	0.750

Group B

Ingredient	KG
Apito Pandan Paste	0.015
Total Weight:	0.015

Group C

Ingredient	KG
Bakels Strawberry Filling	0.100
Total Weight:	0.100

METHOD

1. Beat all ingredients (A) at medium speed for 2 minutes .
2. Divide the dough into two parts. Add ingredient (B) into one part.
3. Put the batter into separate piping bag. Pipe the pandan batter at the bottom and the plain batter on top of it.

4. Pipe ingredients (C) on the surface.
 5. Bake at 150°C for 15 minutes.
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1. Pukul semua bahan-bahan (A) dengan kelajuan sederhana selama 2 minit.
2. Bahagikan adunan kepada dua bahagian. Tambahkan bahan (B) ke dalam satu bahagian.
3. Masukkan adunan ke dalam beg piping secara berasingan.
4. Paip adunan pandan di bahagian bawah dan adunan biasa diatas. Paip bahan (C) di permukaan.
5. Bakar pada suhu 150°C selama 15 minit.