

## Honey Butter Biscuit – Application Recipe

### Mauri Honey Butter Biscuit Mix

#### Ingredients:

	<u>Weight (g)</u>
Mauri Honey Butter Biscuit Mix	1000
Shortening	230
Water	600



#### Production method:



Blend Mauri Honey Butter Biscuit Mix with shortening at slow speed for 1 minute. Scrape down sides, continue to mix at medium speed for 2 minutes. Add in water, mix at low speed for another 10 seconds to 30 seconds. Using ice cream scoop, deposit the dough on a non-stick baking pan.



Bake at 180 °C – 200 °C for about 15 to 20 minutes (until golden brown). Baking conditions vary depending on dough scaling weight and oven characteristics. Remove from oven and apply the honey butter glaze before serving.

#### To make the glaze:

- Mix 100 gm of melted butter with 100 gm of honey

*\*Recipe makes about 50 pieces of honey butter biscuit (35g batter weight).*