



## Cookies & Biscuits - Shortbread

**Recipe No:**

**R708 - R708g**

### **MOCCA SHORTBREAD**

USING [BAKELS SHORTBREAD MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	MORAH CAKE or Butter	0.400	27.2%
	BAKELS SHORTBREAD MIX	1.000	68%
	APITO COFFEE PASTE	0.035	2.4%
	APITO CHOCOLATE PASTE	0.035	2.4%

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**Total Weight**

**1.470**

- Method:**
1. Soften Morah Cake or butter.
  2. Blend in BAKELS SHORTBREAD MIX on slow speed.
  3. Do not over mix.
  4. Divide mixture into 3 equal parts.
  5. Leave one part plain.
  6. Add 35g APITO COFFEE PASTE to one part.
  7. Add 35g APITO CHOCLATE PASTE to one part.
  8. Blend in by hand.
  9. Do not over mix.
  10. Roll out each dough flavour to sheet of similar dimensions with a thickness of 1/2cm.
  11. Layer with coffee at base, plain dough in centre and chocolate on top.
  12. Cut into desired shapes.
  13. Place shapes on a clean ungreased baking tray.
  14. Bake at 180°C for approximately 18 minutes.
  15. When cool, dip one end into CHOCKEX SUPREME or lightly dust using FIL-O-FINE DUSTING SUGAR.

**Notes:** Recipe percentages are on total batter / mix weight (100%)

**Yield:** One Standard Baking Tray