



Cakes and Muffins - Slices

Recipe No:

R728 - R728d

HOKEY POKEY BISCUITS

USING [BAKELS HOKEY POKEY MUFFIN MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	BAKELS HOKEY POKEY MUFFIN MIX	2.000
	MORAH CAKE or Butter	0.600
	Flour	0.400
2	Eggs 6	0.100
Total Weight		3.100

Method: 1. Place Group 1 into a mixing bowl fitted with a paddle in above order.
2. Using the paddle blend into a crumb on low speed.
3. Do not over mix.
4. Add Group 2 and mix on slow speed to clear biscuit dough.
5. Do not over mix.
6. Round up and deposit onto a clean tray at desired drop weight.
7. Bake at 180°C (355°F) for approximately 18 minutes.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
A plain biscuit base may be prepared using the recipe above by substituting BAKELS HOKEY POKEY MUFFIN MIX for BAKELS CRÈME CAKE MIX.

Yield: Yield: 62 biscuits at 50g per unit.