



Colourings, Essences and Pastes - Essences  
Oils, Margarines and Shortenings - Margarines and  
Shortenings  
Icings and Fillings - Custards

**Recipe No:**  
**R622 - R622b**

## YO YO BISCUITS

USING FINO CUSTARD POWDER

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	MORAH CAKE SOFT or Butter	2.400
	Icing Sugar	1.600
	FINO CUSTARD POWDER	1.600
2	Flour	2.400
	VANILLA ESSENCE 101 (as desired)	0.000
<b>Total Weight</b>		<b>8.000</b>

**Method:**

1. Blend Group 1 together with beater.
2. Do not over mix.
3. Add Group 2 and mix to a clear dough.
4. Dough may be refrigerated for ease of handling if desired.
5. Roll into lengths approximately 38mm (1 1/2") round and cut 10mm (3/8") pieces.
6. Place on trays and bake at 175°C (350°F) for approximately 25 minutes.
7. When cold, sandwich together with PETTINICE RTU WHITE ICING.

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.