



Cakes, Muffins and Cookies - Miscellaneous Baking  
Cookies & Biscuits -

**Recipe No:**  
**R779 - R779e**

## **ORANGE & COCONUT**

| <u>Group</u>        | <u>Ingredient</u>      | <u>KG</u>    |
|---------------------|------------------------|--------------|
| 1                   | Flour                  | 1.000        |
|                     | Castor Sugar           | 0.840        |
|                     | Salt                   | 0.020        |
|                     | HERCULES BAKING POWDER | 0.020        |
| 2                   | Egg yolk               | 0.060        |
|                     | Eggs                   | 0.350        |
|                     | Vanilla Essence No1    | 0.010        |
| 3                   | Toasted Coconut        | 0.200        |
|                     | Fresh orange juice     | 0.100        |
|                     | Orange zest            | 0.100        |
| <b>Total Weight</b> |                        | <b>2.700</b> |

**Method:**

1. Blend Group 1 together for 1 minute on slow speed.
2. Slowly add Group 2 until mixed together.
3. Blend in Group 2 for 30 seconds on slow speed.
4. Weight 900g of biscuit mix and roll out to three quarters of the tray length (like a sausage roll).
5. Bake at 160°C for 25-30 minutes.
6. Cool then cut into thin slices and bake at 140°C for 10-12 minutes.