



Gingerbread Biscuits Ginger Snap

Formulation

Ingredient

Margarine veg..	55 Kg	
White Sugar	52 Kg	
Yellow Syrup	35 Kg	
Water	11 Kg	
Fibrex 595	3.75 Kg	1
Cinnamon	1.6 Kg	
Ginger	1.5 Kg	
Clove	1.5 Kg	
Salt	0.3 Kg	
Weak Wheat Flour	150 Kg	2
Baking Soda	3.75 Kg	
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Total	315.4 Kg	

1. Mix the ingredients in group one carefully. Mixing time approx. 15 min. (spiral mixer)
2. Complete with ingredients in group two and mix carefully approx. 15 min. (spiral mixer)
3. Let the dough rest for at least 24h in a cold place (approx. 5°C / 40°F) and covered with tablecloth or similar.
4. Roll out the dough (for example on a Rotary Moulder) to a thickness of 1.5 – 2 mm. Punch out to required shape and size. We recommend \varnothing 5 – 7 cm / 2 – 3 inches.
5. Baking time approx. 7 min. Baking temperature 250°C falling to 220°C (482° - 428°F). In a tunnel oven the temperature from under should be around 60°C / 140°F lower.
6. Let the biscuits dry out and reach room temperature before packaging.

Good luck!
Nordic Sugar / Fibrex