



SHORTCAKE COOKIES INSTRUCTIONS

INGREDIENTS A	KG
Golden Dawn Plain (6259-25)	8.000
White shortening	2.000
Cake margarine	2.000
Sugar	2.640
INGREDIENTS B	
Whole egg	0.832
Skimmed milk powder	0.160
Trusoy (6259-25)	0.400
Water	1.369
TOTAL	17.392

1. Place ingredients (A) into a machine bowl and bring to a crumble on a slow speed
2. Add liquids (B) on slow speed over 1 minute
3. Mix for a further 6 minutes on medium speed
4. Pin out to 1cm thick, dock as required. Cut with a 5cm round cutter and place onto a baking tray
5. Bake (double trayed) until golden brown

SCALING & BAKING

Bake:	204°C (400°F.)
Baking time:	15-20 minutes*

*Depending on unit size

MACAROON BISCUITS INSTRUCTIONS

INGREDIENTS	KG
Golden Dawn Plain (6259-25)	1.000
Trusoy (6259-25)	2.989
Compound fat	1.495
Granulated sugar	10.462
Rice flour	1.495
Almond essence	0.024
Albumum (egg whites)	4.348
TOTAL	21.812

1. Blend the fat and trusoy together using a beater
2. Add the remaining dry ingredients and blend well together
3. Add the egg whites and essence slowly then blend for 5 minutes on medium speed
4. For a better baked crack leave in the fridge overnight
5. Pipe out onto rice paper lined baking sheets
6. Bake in a cool oven until golden

SCALING & BAKING

Bake:	170°C (325°F.)
Baking time:	20-25 minutes*

*or until golden



"Serving Suggestion"

CONGRESS FILLING INSTRUCTIONS

INGREDIENTS	KG
Golden Dawn Plain (6259-25)	1.000
Trusoy (6259-25)	2.000
Baking powder	0.120
Granulated sugar	6.000
Rice flour	0.500
Almond essence	0.024
Milk	2.250
Albumum (egg whites)	3.000
Macaroon paste	0.750
TOTAL	15.644

Add all dry ingredients to a mixing bowl with a beater

1. Blend together on slow speed
2. Add liquids and macaroon paste and blend in
3. Rest mixture for 24 hours prior to use - stir and then use for:
 - Congress tarts - into pastry shells add a spot of raspberry jam and then pipe in the congress filling
 - Almond slices - Spread a pastry lined baking sheet with a thin layer of raspberry jam add 2.750kg of filling spread evenly across the sheet, sprinkle with flaked almonds before baking at 185 for approx 40 minutes or until golden

SCALING & BAKING

Bake:	170°C (325°F.)
Baking time:	20-25 minutes*

MADIERA CAKE

INGREDIENTS	KG
Kingfisher (1025-16)	2.000
HI ration shortening	0.826
Baking powder	0.090
Salt	0.010
Trusoy (6259-25)	0.090
Granulated sugar	1.560
Milk	1.580
Glucose	0.340
Vanilla	0.004
Whole egg	0.686
Egg white	0.184
Glycerine	0.114
Colour	0.002
TOTAL	7.488

1. Using a beater attachment
2. Blend fats and dry ingredients to a crumble on first speedu
3. Gradually stream the liquids glucose syrup
4. Scrape down
5. Mix for 3 minutes on fast speed
6. Scale off into lined cake tins - 285g

SCALING & BAKING

Bake:	170°C (325°F.)
Baking time:	20-25 minutes*