

What are the ingredients used in biscuits?

With the improvement of people's living standards. Great changes have taken place in the dietary structure, and the types of foods have become more and more abundant. Biscuits are a very ancient food, but they are still enduring today. Occupying half of the country, people of all ages like to eat biscuits very much.

As a kind of snack food, biscuits are very healthy. It is its significant advantage. And biscuits can also play a role in the stomach, when we are hungry, a biscuit can instantly make us full of vitality. Now the method of making biscuits is well known to the public. Many people take baking biscuits as their hobby. So when making biscuits, what materials do we need to prepare?



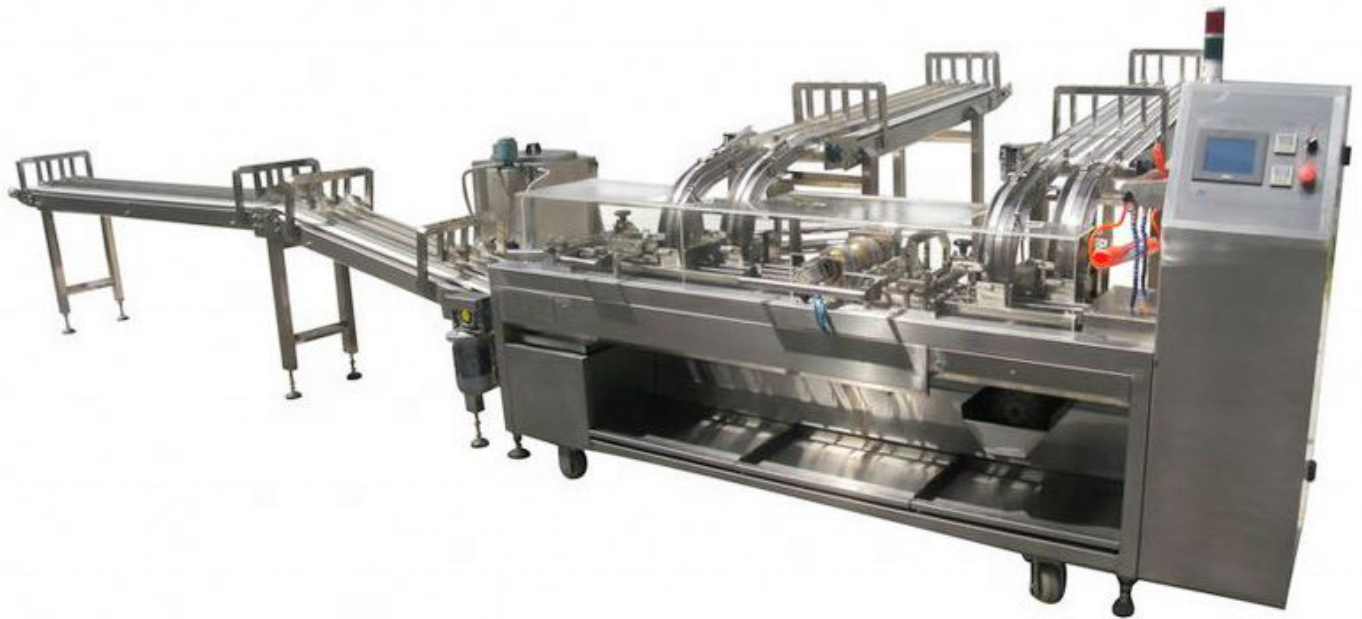
There are many types of biscuits, but the raw materials needed in the production process are roughly the same, mainly including flour, baking powder, eggs, milk, sugar, butter,

etc., using these raw materials according to the correct baking method to make, you can make very Delicious cookies.

The production method is also very simple. First melt the butter, then pour it into the egg to break it up until it is foamed. Next, put the flour and baking powder into the container, and pour the egg liquid into the dough to start kneading. At this time, you can add some sugar to taste, if the dough is relatively dry, you can also add some milk, the kneaded dough is left aside for about ten minutes.

The next step is to roll the dough into a pancake with a rolling pin, which can then be cut with a mold, so that the biscuit made will look more beautiful. Finally, put butter on the bottom of the baking pan, put the prepared biscuits in, and brush a layer of butter on the surface of the biscuits, put them in the microwave oven and bake for three minutes using the mixing function, then turn over and bake for two minutes.

In this way, the biscuits are made. The whole process is very simple. We can make biscuits at home, but we should pay attention to using enough butter. Roll the dough thinly as much as possible, so that the baked biscuits will be more crispy. , In addition, the baking time should not be too long, otherwise it will be easy to batter.



The manufacturer uses a professional biscuit production line when making biscuits, which can realize automated production. The biscuit produced is of very high quality. The biscuit production line of Shandong Loyal Industrial Co., Ltd. is very well-known in the industry.

We have many years of experience in the food machinery industry. The biscuit production line produced has helped many manufacturers expand the market. The entire production line has stable quality, stable operation, and high cost performance. Many well-known manufacturers are using it. In addition, our bread crumb production line, baby food production line and bean meat machine have good sales.

The making of biscuits is relatively simple, and the raw materials used are relatively small. If you add some

ingredients such as cranberries, the taste of the biscuits will be richer!