



WHOLEMEAL BISCUITS

👤 Basic level

Vanillina

INGREDIENTS

INTEGRAL

flour - (200-240 W)

caster sugar

unsalted butter 82% fat

eggs

VIGOR BAKING

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PREPARATION

1.000g Combine all the ingredients until a smooth, uniform dough is obtained; keep
1.000g in a refrigerator for at least two hours. Roll out the dough, use suitable
700g moulds to cut out the desired biscuit shapes, and bake at a temperature of
1.000g 225-230°C.
500g
15g
qb