



WHOLEMEAL BISCUITS

🏠 Basic level

VANILLINA

INTEGRAL
flour - (200-240 W)
caster sugar
unsalted butter 82% fat
eggs
VIGOR BAKING
JOYPASTE VANIGLIA
MADAGASCAR/BOURBON

1.000g
1.000g
700g
1.000g
500g
15g
qb

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