



# 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.