



x



# KARACHI BISCUITS RECIPE CARD





## KARACHI BISCUITS



FOR THE BISCUITS			COSTING (in ₹)		NO. OF PORTIONS:5-6
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	COST PER PORTION (in ₹)
	In gms	in cups			
Flour	70 g	½ cup	1.89	2.8	<b>WHOLESALE</b> 15.4
Icing sugar	30 g	¼ cup	1.8	3.78	
Salted Butter	75 g	¼ cup + ½ tbsp	24	33.75	
Custard powder	70 g	¼ cup + 3 tbsp	9.8	22.4	
Tutti fruity	50 g	¼ cup	5.4	20	<b>M.R.P</b> 24.6
Cashews (chopped)	30 g	3 tbsp	33	39	
Tutti fruity essence	2 ml	½ tsp	1	1	
Salt	1.5 g	¼ tsp	0.5	0.5	
<b>TOTAL</b>			<b>₹ 77.39</b>	<b>₹ 123.23</b>	<b>INSTRUCTIONS</b>
<b>METHOD</b> <ol style="list-style-type: none"> <li>1. Pre-heat the oven at 180°C (<b>OTG mode: upper rod + lower rod + fan</b>).</li> <li>2. In a bowl, sieve icing sugar, flour, custard powder and salt. Add butter to it and rub using fingertips.</li> <li>3. Combine to form dough. Add in the tutti fruity, essence and cashews and mix the dough well.</li> <li>4. Roll the dough flat, 0.5cm thick and cut using 7cm round cookie cutter (cutter has waves on the edges).</li> <li>5. Place them on baking tray and bake at 180°C (<b>OTG mode: upper rod + lower rod + fan</b>) for 13-15 minutes.</li> </ol>					freeze the dough for 5 – 10 minutes if needed.
					<b>OVEN TEMPERATURES</b>  <b>OTG</b> 180°C (upper rod + lower rod + fan) <b>DECK OVEN</b> Upper temperature – 180°C Lower temperature – 180°C



	<b>UNOX</b> 160°C, Fan speed – 1, Humidity – 0
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