

How do you make grand biscuits?

The professional technical article in the top ten biscuit production lines in 2021 shows that making biscuits is a very fulfilling thing. It can not only improve the hands-on ability and make our lives more colorful, but also eat safer and more secure biscuits.

Now the most popular snack foods must have a place for biscuits. After the changes of the times, biscuits have evolved into many different types, such as chocolate biscuits, cookies, sandwich biscuits and soda biscuits. There are people who love them, from the elderly to the three-year-old children, all have a unique love for biscuits.

Nowadays, the improvement of living standards has also caused people to pay attention to the cultivation of hobbies. Many people regard baking as a hobby. The biscuits made by themselves are always exceptionally delicious. Do you know how to make biscuits?

The professional technical article in the top ten biscuit production lines in 2021 shows that making biscuits is a very fulfilling thing. It can not only improve the hands-on ability and make our lives more colorful, but also eat safer and more secure biscuits. The steps of making biscuits are also relatively simple. After kneading, cutting, and baking, the production can be completed.

First of all, the raw materials we need to prepare are:

Plain flour

Baking powder

Soft white sugar

Year of the ox egg

Odorless vegetable oil



The specific production process is as follows:

First take out a medium-sized basin, pour in the right amount of flour and baking powder, first mix the two evenly, then add the eggs, milk and vegetable oil and other raw materials, mix them evenly and knead them to make a dough. There is no need to add water, because there are already liquids such as milk and eggs. Adding water may make the dough too thin to make biscuits.

Let the dough stand for about 30 minutes to proof it, and divide it into two portions when it is done.

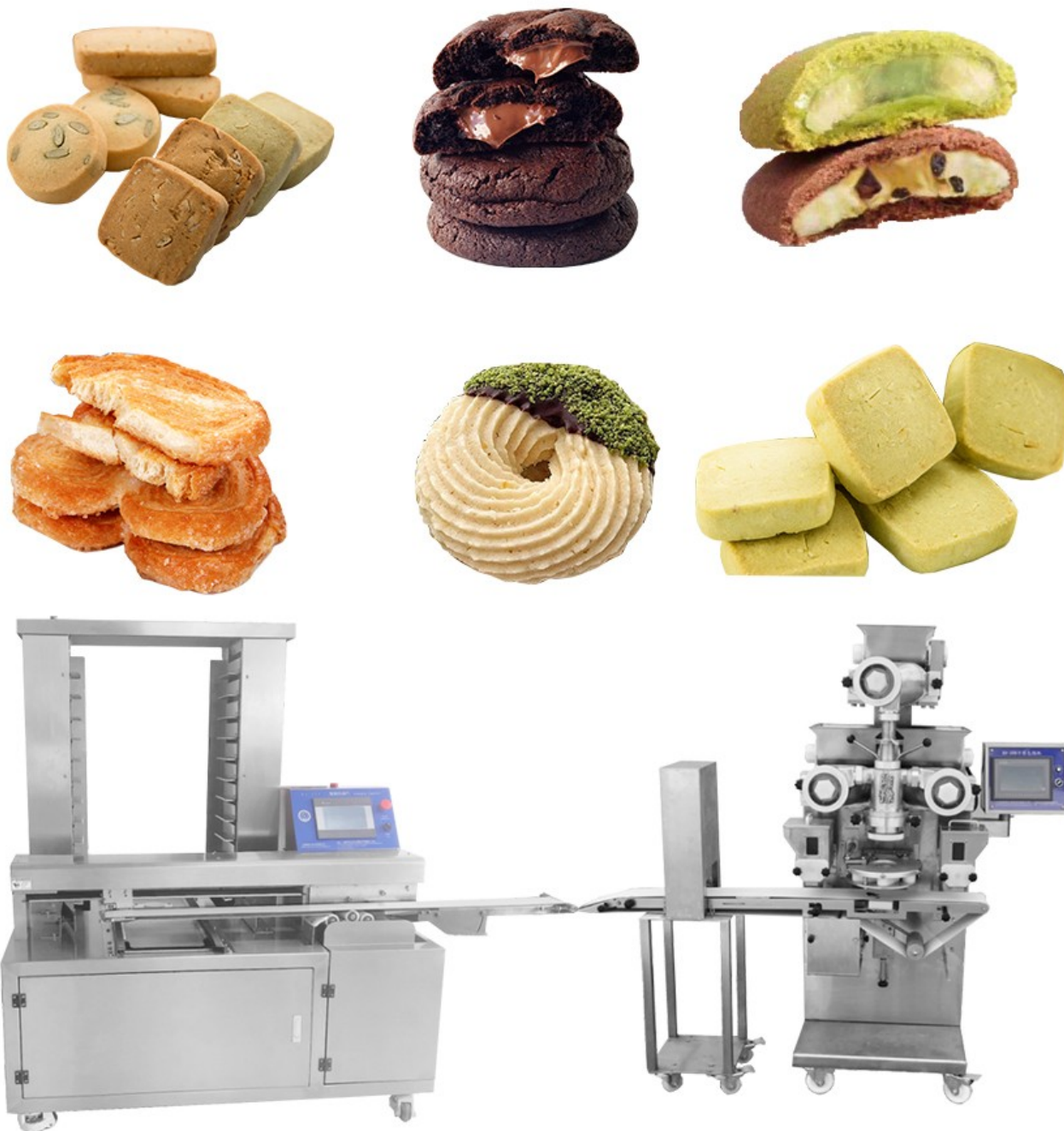
The oven needs to be preheated before baking the biscuits. Preheating is a very important step, which can not only eliminate the bacteria in the oven, but also make the biscuits more rich in taste. After the preheated oven has reached the required temperature, the biscuits can maintain a rich taste and quickly shape. If the biscuits are directly put in for baking without preheating, the heating tube is fully heated at this time, the biscuits will face problems such as uneven heating, moisture loss, and easy scorching on the surface, which will greatly affect the quality and even cause baking failure.

After preheating, put a thin layer of flour in the baking pan, put a dough into it, roll it into a cake with a thickness of about 0.8-1 cm, and arrange the edges. Then use a bread knife to emboss to make a beautiful pattern, then brush the whole egg liquid on the surface and sprinkle with sesame seeds.

Next, start the formal baking. Set the oven to 180 degrees up and down, and bake for about 15 minutes. After the skin becomes golden, turn off the heat and bake for about 5 minutes at the remaining temperature to make the biscuits. The taste is richer. After baking, use a toothpick to tie it. If the toothpick can be easily pulled out, the biscuits will be cooked.

In this way, the biscuits are made. There are many advantages to making your own biscuits. First of all, you can choose the ingredients yourself, which will make it healthier and more assured. In addition, you can also

add some ingredients according to your taste, such as cranberries, chocolate, and raisins Wait, to make your biscuits richer. Making your own biscuits will no longer be limited to the choice of the manufacturer. Instead, you can give full play to your whimsical ideas. Perhaps inadvertently, you can discover a new biscuit that can make a global sensation.



When making biscuits, in order to ensure the quality and efficiency of biscuits production, the manufacturer usually uses the Biscuit Production Line for production. This equipment is recognized by the manufacturer as a high-quality equipment.

[Biscuit Production Line](#) has reached the world's leading level and has a very high cost performance. Using a fully automatic PLC control system, stable production and high production efficiency. The stainless steel parts are clean and hygienic, easy to clean and durable. We can produce many types of biscuits. We can also

customize molds according to your requirements. We also provide services such as warranty and installation instructions to escort your production.

Biscuit production is a very important part of the food processing industry. If you have any questions about biscuit production, you can contact us and we will serve you wholeheartedly!