Milky Biscuits

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Percentage (%)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>45.60</td>
</tr>
<tr>
<td>Skimmed Milk Powder</td>
<td>8.10</td>
</tr>
<tr>
<td>Baking Powder</td>
<td>2.90</td>
</tr>
<tr>
<td>Salt</td>
<td>0.90</td>
</tr>
<tr>
<td>Water</td>
<td>27.50</td>
</tr>
<tr>
<td>Vegetable Oil</td>
<td>15.00</td>
</tr>
<tr>
<td><strong>100.00</strong></td>
<td></td>
</tr>
</tbody>
</table>

Procedure

1. Combine flour, skimmed milk powder, baking powder and salt.
2. Add water and oil.
3. Stir quickly with fork, just until dough is mixed.
4. Drop dough by spoonfuls on ungreased baking sheet.
5. Bake in preheated 230ºC oven for 10 to 12 minutes, until brown.

The addition of milk powder provides 2.5 g of protein and 95 mg of dairy calcium per 100 g of product (pre-cooked weight). This formula is provided as a starting point for development purposes. Adjustments may be necessary.

Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Check local legislation for ingredient usage, product standards and labeling.

*Developed at Dairy Products Technology Center, Cal Poly State University, San Luis Obispo.*