



Milky Biscuits

Ingredient	Percentage (%)
Flour	45.60
Skimmed Milk Powder	8.10
Baking Powder	2.90
Salt	0.90
Water	27.50
Vegetable Oil	15.00
	100.00

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 230°C 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.

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Nutritional Facts

Amount Per 100g

Calories	330Kcal
Protein	8 g
Carbohydrates	40 g
Fat	15 g
Vitamin A	200 IU
Thiamin	0.38 mg
Riboflavin	0.34 mg
Niacin	3 mg
Vitamin B6	0.05 mg
Vitamin B12	0.36 mcg
Calcium	300 mg
Iron	0.18 mg
Magnesium	16 mg
Phosphorus	100 mg
Potassium	120 mg
Zinc	0.3 mg