

# Baking Powder Biscuits



## INGREDIENTS

	Usage Levels (%)
Flour	45.60
Water	27.64
Shortening	15.00
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	<b>4.00</b>
<b>Skimmed milk powder, low heat</b>	<b>3.94</b>
Baking powder	2.95
Salt	0.87
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	360kcal
<b>Total Fat</b>	17g
Saturated Fat	4g
Trans Fat	6g
Cholesterol	5mg
<b>Total Carbohydrates</b>	42g
Dietary Fiber	1g
Sugars	3g
<b>Protein</b>	10g
Calcium	286mg
Magnesium	23mg
Phosphorus	177mg
Potassium	150mg
Sodium	740mg
Iron	3mg
Vitamin A	7IU
Vitamin C	0mg

## PREPARATION

1. **Sift together flour, baking powder, salt, and WPC 80 in a bowl.**
2. **Cut shortening into dry ingredients, using a pastry blender or a fork.**
3. **Mix skimmed milk powder with cold water and add all at once to dry**
4. **ingredients, mixing with a fork until evenly moist.**
5. **Turn onto lightly floured surface. Knead lightly about 6 times, or until ball of dough comes together.**
6. **Pat dough to a thickness of about 1.25 cm (0.5") and cut into 6 cm (2.5") diameter circles.**
7. **Bake on ungreased pan in a 232°C (450°F) oven for 10 minutes, or until golden brown.**

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.