

Magdalena Concentrate 2.0



Guayabas

Instructions:

Ingredients

	lbs.
Bread flour	13.5
Magdalena Concentrate 2.0	6.0
A/P shortening	4.5

Mix base and shortening for 1 min on Low, and 2 min in High.

Whole eggs	4.0
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Add eggs slowly, mix 2 min on Low and 1 min in High speed.

Add flour/mix 1 min in Low and 2 Min in High speed.

Water	4.0
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Add water slowly 2 min in Low and 2 min in High speed.

32.0 lbs total

Scrape bowl and mix 1 min in high speed

Drop 15pcs, 4 oz. balls onto sheet pan

Egg wash top with non-pareil, choc chips, coconut, sugar or leave plain.

Baking temperature = 375° F for 15-18 Minutes

Magdalena Concentrate 2.0 ingredients

Sugar, baking powder (sodium bicarbonate, sodium aluminum phosphate, monocalcium phosphate), non fat dry milk, artificial flavor, salt and 2% or less of each of the following: palm shortening, beta carotene (color).