Magdelena Polvorones





Polvorones

Instructions:

Ingredients	lbs.
Bread flour	10.0
Corbion Magdelena Concentrate 2.0	2.0
A/P Shortening	1.5
Baking powder	0.6
Molasses	2.0
Caramel color powder	0.06
Whole eggs	1.0
Milk	1.0

14.16 lbs total

Mix base & Shortening 1 min in Low, & 2 min in High speed

Add eggs Milk, Molasses & Color slowly mix 2 min in Low, and 2 min in high speed

Add Flour & Baking Powder, Mix 1 min in Low and 2 min in high speed Scale pcs, 0.25

Apply Egg wash, & bake

Bake Temperature = 330F, x 15 Minutes

Magdelena 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).