



CATEGORY

Bakery



OCCASION

Foodwaste



**FINISHED
PRODUCT**

Biscuit, Cookies

FOOD WASTE RECIPE: BISCUITS ON CRUSTY FLOUR

OVERVIEW

In Sweden, we have an old tradition of FIKA. Read more about it [here](#). Within this tradition, it is very common to enjoy the concept of “7 little cookies” served to a large pot of coffee. Here’s a fantastic recipe for biscuits that not only tastes amazing but also helps to reduce food waste! By using leftover ingredients from previous baking sessions, such as old dry bread, you can make these cookies in a sustainable way and avoid throwing away food that would otherwise go to waste. These cookies are easy to make and are an excellent solution for using up ingredients that would otherwise end up in the trash. With this recipe, you can both reduce food waste and make a delicious and sustainable biscuits!

INGREDIENTS

Group 1

Ingredient	KG	%
breadcrumbs	0.150	20.90
Margarine	0.200	27.90
Egg	0.060	8.40
Salt	0.003	0.40
Baking powder	0.003	0.40
Chocolate (chopped)	0.100	14.00
Sugar	0.100	14.00
Wheat flour	0.100	14.00
Total Weight: 0.716		

METHOD

1. Use dry old bread. Slice the bread and place on a perforated baking sheet.
2. Put in the residual heat in an oven and dry overnight. Alternatively, bake at about 150 degrees Celsius for 20-30 minutes.
3. Mix the bread in a food processor. Make sure the bread is dry before.
4. Mix butter and sugar until combined.
5. Then add the remaining ingredients.
6. Mix together into a smooth dough. Roll the dough into a log and cut into desired pieces.

Baking temperature: 180°C

Baking time: 10-12 min