



## MULTI-SEED AND MULTI-CEREAL BISCUITS

### STEP 1

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#### INGREDIENTS

CEREAL PLUS 50%	g 500
FLOUR	g 1.500
CASTER SUGAR	g 700
UNSALTED BUTTER 82% FAT	g 1.000
EGGS	g 500
VIGOR BAKING	g 15
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	To Taste

#### PREPARATION

Combine all the ingredients until a smooth, uniform dough is obtained; keep in a refrigerator for at least two hours. Roll out the dough and use suitable moulds to cut out the desired biscuit shapes. Decorate and bake at a temperature of 225-230°C.

### STEP 2

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#### INGREDIENTS

DECORGRAIN	To Taste
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