



## WHOLEMEAL BISCUITS

### VANILLINA

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#### INGREDIENTS

INTEGRAL	g 1.000
FLOUR	g 1.000
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, use suitable moulds to cut out the desired biscuit shapes, and bake at a temperature of 225-230°C.