

What is the method of making cookies?

Biscuit Machine is a very popular equipment. The equipment can automatically complete the production processes of dough mixing, calendaring, molding, baking, oil injection, cooling and packaging, and the efficiency and quality of the production of biscuits are very high.

Biscuits are a very popular casual food, no matter what age group, no matter what kind of people, they all like to eat biscuits very much. biscuits are very convenient to consume and have a strong sense of satiety, so the market demand is very high.

Biscuits not only have a beautiful appearance, but also have a very crispy texture and taste very sweet. So do you know exactly how to make biscuits? In fact, with the development of the Internet, we can now make homemade biscuits at home, so let's learn how to make biscuits!

How are biscuits made?

There are two ways to make biscuits. The simple one is to make biscuits at home, which can be completed by using the oven, and the more complicated one is that the factory uses professional equipment for production. **Biscuit Machine** is a very popular equipment. The equipment can automatically complete the production processes of dough mixing, calendaring, molding, baking, oil injection, cooling and packaging, and the efficiency and quality of the production of biscuits are very high.



How to make homemade biscuits?

The ingredients you need to prepare are:

1. Low-gluten flour
2. Unsalted butter
3. Eggs
4. Fine sugar
5. Powdered sugar

Specific production method:

1. Melt the butter first, then use a whisk to beat the butter until it is smooth.
2. Add the caster sugar and powdered sugar to the butter, and continue to beat with a whisk until the butter becomes lighter in color and swells.
3. Add the whipped egg liquid in three times and keep stirring until the butter can become a texture similar to buttercream.
4. Finally, add low-gluten flour, mix well and put the batter into the piping bag.
5. Spread a layer of grease on the baking tray and squeeze out the biscuits.
6. Preheat the oven at 170 degrees for 10 minutes, bake for about 15-18 minutes, and the delicious biscuits are finished.

The process of producing biscuits in the factory?

1. Firstly, various ingredients are transferred into the mixer in proportion to the recipe and mixed well after adding the right amount of water.
2. The dough is transferred into the forming machine, where the dough is pressed into smooth pancakes by the roller press, and then cut into triangle, figure, circle, square, heart shape by the mold.
3. The finished biscuits are conveyed into the high temperature oven, where they are baked at high temperature to mature quickly.
4. Spray canola oil or brown oil on the surface of the cookie, the cookie will be more golden in color and more beautiful in appearance.
5. The temperature of the baked cookie is high, so it needs to use the cooling line for cooling, the taste of the

cookie will remain crispy for a long time after cooling, and will not return to moisture and become soft after packaging.

6. Finally, use the packaging machine for fully automatic packaging.



These are the two ways to make biscuits. If you are a baking enthusiast, then you can make your own biscuits, but of course the factory produced biscuits will have a richer taste because they use a more advanced production process.

[Biscuit Machine](#) can process and produce many different types of biscuits such as soft biscuits, hard biscuits, biscuits, soda biscuits, etc. It is very versatile, and the machine is inexpensive, reliable, long-lasting, highly automated, with a small footprint, and the production process is very advanced, and the biscuits produced have reached a far-reaching level.

If you need a high quality machine to produce higher quality biscuits, cookie equipment will be your most trustworthy choice, we can offer you the most favorable price, welcome to contact us!