

a 2006 0158

The invention refers to the food industry, in particular to the confectionery and may be used for making biscuits. The proposed process for making biscuits includes preparation of the emulsion from water, molasses, sugar, fats, blend and leavening agents, kneading of the pastry from emulsion, flour and starch, formation and baking thereof.

Novelty of the invention consists in that during the pastry kneading it is used a mixture of extra-class wheat flour and sorize flour taken in the quantity of 0,5...45% from the wheat flour weight.

Claims: 1