





RECIPE BOOKLET

FOR CASSAVA / WHEAT FLOUR PRODUCTS

Produced by:

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RECIPE FOR 10% CASSAVA FLOUR INCLUSION FOR BREAD

INGREDIENTS	KG/ gm	CUP	STEPS
White wheat flour	900g	1¾ cup	Measure all the ingredients. Mix all the ingredients together.
HQCF (Cassava flour)	100g	3/4 cup	Add water gradually until the dough becomes elastic. Knead the dough to get
Sugar	120g	2 ½ table spoon- ful	fine consistency. 5. Grease the baking pans.
Margarine	40g	2 table spoonful	6. Cut the dough according to you're the size of the pan.
Salt	15g	1 table spoonful	7. Allow to rise to the pan level.
Dry yeast	10g	1 table spoonful	8. Turn into the oven and bake for 20-25 mins or until its baked.
Milk powder	40g	2 table spoonful	
Water	½ liter	½ cup	

2	COOKIES (1KG)	KG/gm	CUP	STEPS
	White wheat flour	800g	3 ½ cup	1.Measure all the ingredients. 2. Mix butter and Icing sugar until
	HQCF (Cassava flour)	200g	1 ½ cup	smooth and creamy. 3.Add egg and whisk into the paste.
	Icing Sugar	500g	½ Cup	4. Add flour and Baking powder and mix thoroughly.5. Use cookies cutter
	Margarine	1kg	4 level table spoonful	or hand cut into shapes and sizes. 6. Bake in low heat oven until baked
	Baking Powder	20g	2 level table spoonful	and desired golden colour is attained. 7. Allow to cool before packaging.
9	Egg	3 pcs		

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4	MEAT PIE	KG/	The state of the s	STEPS
	(1KG)	gm	CUPS	
_	TVII to 1 of G	900-	2.1/	
	White wheat flour	800g	3 ½ cup	1.Measure all the ingredients.
				2. Prepare the inner stuff such
	HQCF (Cassava	200g	1 ½ cup	as vegetables, minced meat
	flour)			or fish in sauce.
	Maranina	400g	4 level	
	Margarine	400g	table	3. Allow to cool.
			spoonful	4. Mix all the ingredients
				together until it becomes
	Baking Powder	20g	2 level	like granules.
			table spoonful	
			spoomar	5. Add little water to make it
				into a dough
				6.Roll the dough finely on a
	CONTRACTOR OF			clean table.
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				7. Use a round cutter to cut
				into round pieces.
				8. Place a portion of inner stuff
				on each round cut piece.
				9. Fold over to cover the stuff
				and use fork to seal it and
				give design.
				10. Mix 1 or two eggs for
				glazing.
No.				10. Grease baking tray or pan
				Gently place each in the
				baking tray or pan
				11. Bake in high temperature
	186			oven until its baked and
				attain brown shining top.

6	GYRIA BISCUITS (1KG)	KG/ gm	CUP	STEPS
	White wheat flour	800g	½ cup	1. Measure all Ingredients.
	HQCF (Cassava flour)	200g	½ cup	Mix all the ingredients together until it become like granules.
	Vegetable oil		table spoonful	3. Add little water to make it into dough.
				4. Roll the dough finely on a clean table.
				5. Cut into different shapes and sizes.
	Baking Powder	10g	level table spoonful	6. Fry in hot vegetable oil or agro-oil.
				7. Allow to cool and pack.
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	9			

