

How are the biscuits made?

Detail Introduction :

Crispy and delicious cookies are a favorite snack for many people, and a few of them are a great way to enjoy a leisurely moment. When you eat them, have you ever thought about how they are made?

Generally speaking, the cookies we buy are processed by the Biscuit Production Line, special equipment is used to make various cookies to produce high-quality cookies. In addition, besides buying ready-made cookies, you can also make homemade cookies in a very simple way, and the two processes of making cookies are introduced separately below.



How to make homemade biscuits (take cranberry biscuits as an example):

- 1, prepare the ingredients: flour, powdered sugar, eggs, butter, cranberries.
- 2 First, put some cranberries on the board, then chop them with a knife and set them aside.
- 3 Find a clean container, put the softened butter, add some sugar and mix the two well with a mixer.
- 4 Break an egg in a small bowl, mix well, mix the butter and powdered sugar until the volume becomes lighter, and the color becomes lighter, then add the egg mixture in two parts, stir well after the first addition, pour in the remaining egg mixture and mix well.
- 5 Sprinkle the flour into the egg mixture, add the chopped dried cranberries and mix well again.
- 6 Prepare a biscuit mold, spread it with greased paper, pour the mixed biscuit paste, spread it out evenly, wrap it tightly with greased paper, and put it in the refrigerator.

7 After about half an hour, freeze the shape, use a knife to cut into an even cookie shape, lay greased paper on the baking sheet, put the cut cookies, bake.

8, about half an hour of baking, a crispy and crunchy delicious cranberry cookies are ready, take out, delicious taste on the tongue.

The above is the way to make cookies by yourself. Other flavors of cookies can also follow this practice, you only need to change the simple ingredients can be. After learning this method, you can make delicious biscuits yourself. Next, let's take a look at the processing of the Biscuit Production Line.

First, look at the composition of the biscuit production line. The line consists of a flour mixer, roll cutting machine, forming machine, tunnel oven, oil spraying machine, cooling conveyor, and packaging machine. All the electromechanical integration is done automatically from feeding, three presses, molding, sugar sieving, conveying, baking, oil spraying, cooling, etc.

The cookie production line takes flour as the main material, adds sugar, protein, dairy, and other auxiliary materials as raw materials, enters the mixer and mixes well, then is transported by conveyor to the forming machine. After molding, enter the oven to bake to a certain degree to paint the paint and cool by the cooling conveyor. After cooling, the packaging can be carried out. At this point, the production of the biscuit is complete.



The cookie production line can produce soft and hard cookies, cake cookies, walnut cake cookies, etc. It has a reasonable design, simple operation, frequency conversion speed control, free adjustment according to different products, advanced functions such as leakage and automatic alarm, free adjustment of temperature, automatic baking, automatic transmission, automatic oil spray, automatic cooling, etc., according to different products. The above is what we are going to introduce today, the method of homemade cookies and the process of industrial processing cookies. If you are interested, it is better to make cookies by yourself, and you can also make your own cookies according to your heart. You can also enjoy the production process, which is very fun. Of course, if you find it troublesome, then buy ready-made cookies. The cookie making machine can also

produce very high-quality cookies to meet the needs of consumers.