

How do you make corn flake cereal?

Detail Introduction :

As the saying goes, "Food is the key to success," and a delicious, nutritious and healthy meal is often a good way to work up an appetite. Cornmeal is not only delicious for steamed buns or pancakes, but it can also be used for snacks.

How do you make corn flake cereal?

Today, to share with you the practice of crispy corn flakes cereal, without frying, without adding a drop of oil or water, so that corn flakes cereal, more delicious than French fries. If you have kids or adults who like French fries at home, you can try this fuel-saving, healthy, salty, and crunchy method.



Ingredients: 80 g of corn flour, 40 g of flour, 50 g of milk, salt, bell pepper, ground black pepper, oil.

How to Make Crunchy Corn Flake Cereal:

- 1: Pour the cornstarch and flour into a large bowl. Cornstarch is corn ground into a very fine powder, starch, and the flour is common flour.
- 2: Add a small tablespoon of bell pepper to the flour bowl, roll in some ground black pepper, add two mouthfuls of cooking oil, add two to three grams of cooking salt, and mix with a spoon.
- 3: Pour the milk into the bowl of cornstarch and mix well with a spoon first, stirring the cornstarch until no powder remains, then knead it well with your hands.
- 4: Take a larger piece of parchment paper, put a small piece of dough on it, put the parchment paper over the dough and roll out the dough finely with a rolling pin. The thinner the better.
- 5: Use a knife to slightly trim the edges of the rolled dough, and then switch the knife to cut into small pieces.

6: After cutting the shape, place the dough on a baking sheet and bake in the oven at 160 degrees for 10 minutes.

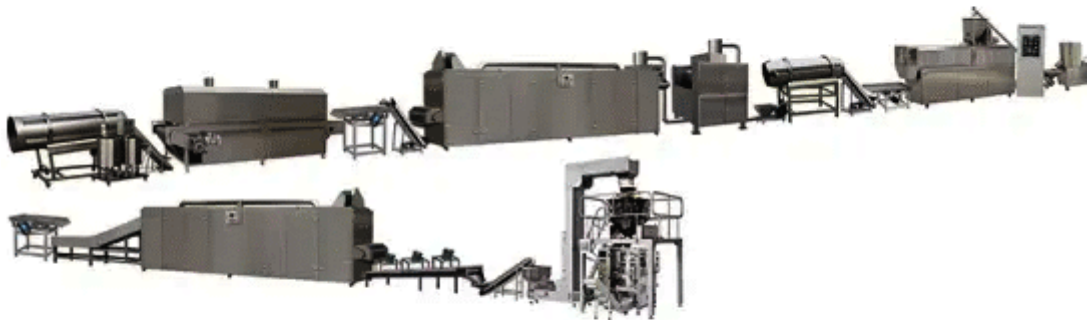
7 Bake until the tortilla chips are golden brown and crisp, then remove and eat a slice, feeling especially delicious and crisp.

Advice.

1, add flour to make the cornmeal more sticky, easy to knead into a dough.

2, The sweet pepper powder is not spicy and can add a little flavor to the corn flakes, so children will like to eat it, so don't worry about being spicy. You can also add a little onion powder to make the corn flakes more fragrant.

3, baking time, you need to operate according to the actual situation because the firepower of each oven is different, so the baking time will be different.



The corn flakes production line can produce a variety of breakfast cereal snacks as instant food with rice, oatmeal and other cereal flours and vitamins and some other healthy nutrients as raw materials. Breakfast cereals are available in different molds, such as rings, balls, stars and sticks, and the production line can also produce other puffed snacks. Corn Flake cereal processing equipment is the multifunctional machine which is the best choice for producing breakfast cereals.

Advantages of corn flakes production line:

- 1 Unique infusion cone design, uniform discharge and even pressure at the discharge point of the material.
- 2 Rational design of breakfast cereal machine, high degree of automation and high precision control.
- 3 Reasonable barrel and screw cooling structure and an effective heating device to ensure the precise temperature control.
- 4 Adopting the latest design concept, the structure of the screw and barrel has been properly improved to ensure that the screw is not ground into the barrel.

5 Reasonable equipment configuration and achievable process control ensure the production of nutritious and crisp breakfast cereal corn flakes of various shapes and sizes.

The corn flakes cereal production line is a fully automatic processing line designed and developed by combining advanced European technology. Its design has a breakthrough, solving many problems common to household equipment, such as pressure roll adhesion, low pressing capacity, low molding speed, etc. The scientific processing process can maintain the nutritional composition of cereals. The process can not only reduce costs, but also improve market competitiveness.