

s 2011 0160

The invention relates to the food industry, namely to the production of confectionery products, particularly gluten-free biscuits.

Gluten-free biscuits, according to the invention, are made from sorize flour, sugar, eggs, margarine, sodium bicarbonate, vanillin, water, mashed pumpkin, or mashed carrots, with addition of raisins, or dried apricots, or dried prunes, or chocolate flakes.

The result consists in making biscuits intended for people intolerant to gluten, with increased energy value, enriched with food fibers, using the local cheap and available raw material.

Claims: 5