

Streusel Pumpkin Biscuits

Ingredient	Control		WPC 80		Permeate	
	U.S.	Metric	U.S.	Metric	U.S.	Metric
Batter:						
All purpose flour	9 oz	250 g	9 oz	250 g	9 oz	250 g
Brown sugar	3 oz	80 g	3 oz	80 g	0.9 oz	25 g
Permeate	-	-	-	-	2 oz	55 g
Baking powder	1 Tbsp	10 g	1 Tbsp	10 g	1 Tbsp	10 g
Salt	½ tsp	3 g	½ tsp	3 g	½ tsp	3 g
Ground nutmeg	¼ tsp	3 g	¼ tsp	3 g	¼ tsp	3 g
Ground cinnamon	¼ tsp	3 g	¼ tsp	3 g	¼ tsp	3 g
Shredded fresh ginger	1 Tbsp	10 g	1 Tbsp	10 g	1 Tbsp	10 g
Butter , diced	4 oz	110 g	4 oz	110 g	4 oz	110 g
Eggs	1 egg	1 egg	-	-	1 egg	1 egg
WPC 80	-	-	¼ oz	7 g	-	-
Water	-	-	1 oz	30 g	-	-
Pumpkin puree	1 ½ cups	350 g	1 ½ cups	350 g	1 ½ cups	350 g
Streusel:						
Sugar	2 oz	55 g	2 oz	55 g	2 oz	55 g
Unsalted butter	2 oz	55 g	2 oz	55 g	2 oz	55 g
Chopped pumpkin seeds, ice-cold	1 oz	30 g	1 oz	30 g	1 oz	30 g
All purpose flour, ice-cold	1 oz	30 g	1 oz	30 g	1 oz	30 g
Eggs for eggwash	1 egg	1 egg	1 egg	1 egg	1 egg	1 egg

Preparation:

1. Place flour, sugar, baking powder, salt, and spices in a mixing bowl. Blend in butter as for pie dough.
2. Blend in egg and pumpkin purée to make dough.
3. Drop dough from a spoon onto parchment-lined sheet pan.
4. Make streusel by blending butter, sugar, chopped nuts and flour.
5. Paint each biscuit with eggwash and sprinkle with streusel.

Type of substitution	Eggs	Sugar	Savings
WPC 80 for egg	7g (1/4 oz) WPC 80 and 50g (1.75oz) added water		3 ¢ per recipe
Permeate for brown sugar		Replace 55g of sugar with 55g of permeate	No cost savings but crispness with less sweetness & more browning.

Note: Hydrate WPC 80 by mixing the powder with 1/4 the water and letting hydrate 15 minutes. Then add rest of water.
 Note: If canned pumpkin purée unavailable, steam or microwave halved pumpkins and scoop out the flesh with a spoon.