



# **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	<ol style="list-style-type: none"> <li>1. Measure all the ingredients.</li> <li>2. Mix all the ingredients together.</li> <li>3. Add water gradually until the dough becomes elastic.</li> <li>4. Knead the dough to get fine consistency.</li> <li>5. Grease the baking pans.</li> <li>6. Cut the dough according to you're the size of the pan.</li> <li>7. Allow to rise to the pan level.</li> <li>8. Turn into the oven and bake for 20-25 mins or until its baked.</li> </ol>
HQCF (Cassava flour)	100g	¾ cup	
Sugar	120g	2 ½ table spoonful	
Margarine	40g	2 table spoonful	
Salt	15g	1 table spoonful	
Dry yeast	10g	1 table spoonful	
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	<ol style="list-style-type: none"> <li>1. Measure all the ingredients.</li> <li>2. Mix butter and Icing sugar until smooth and creamy.</li> <li>3. Add egg and whisk into the paste.</li> <li>4. Add flour and Baking powder and mix thoroughly.</li> <li>5. Use cookies cutter or hand cut into shapes and sizes.</li> <li>6. Bake in low heat oven until baked and desired golden colour is attained.</li> <li>7. Allow to cool before packaging.</li> </ol>
HQCF (Cassava flour)	200g	1 ½ cup	
Icing Sugar	500g	½ Cup	
Margarine	1kg	4 level table spoonful	
Baking Powder	20g	2 level table spoonful	
Egg	3 pcs	-----	



6 GYRIA BISCUITS (1KG)	KG/ gm	CUP	STEPS
White wheat flour	800g	½ cup	<ol style="list-style-type: none"> <li>1. Measure all Ingredients.</li> <li>2. Mix all the ingredients together until it become like granules.</li> <li>3. Add little water to make it into dough.</li> <li>4. Roll the dough finely on a clean table.</li> <li>5. Cut into different shapes and sizes.</li> <li>6. Fry in hot vegetable oil or agro-oil.</li> <li>7. Allow to cool and pack.</li> </ol>
HQCF (Cassava flour)	200g	½ cup	
Vegetable oil	-----	table spoonful	
Baking Powder	10g	level table spoonful	
Egg	3 pcs	-----	

