CLAIMS

[Claim 1]

Biscuits containing a wheat flour preparation containing roasted wheat flour having a gluten vitality of 75 to 90% and fat and oil in a weight ratio of roasted wheat flour to fat and oil of 10:90 to 80:20, the wheat flour preparation satisfying a particle size distribution in which 50 vol% or more of roasted wheat flour particles have a particle size of 50 to 200 μm while no particles have a size of 250 μm or more.

[Claim 2]

A method for producing biscuits based on a flour butter method, the method comprising using a wheat flour preparation containing roasted wheat flour having a gluten vitality of 75 to 90% and fat and oil in a weight ratio of roasted wheat flour to fat and oil of 10:90 to 80:20, the wheat flour preparation satisfying a particle size distribution in which 50 vol% or more of roasted wheat flour particles have a particle size of 50 to 200 μm while no particles have a size of 250 μm or more.