a pregelatinized starch; and

(2) baking the dough, wherein the moisture content of the hollow confectionary is 40 mg/g or less.

[Claim 10]

The method according to claim 9, further comprising the step of forming the dough into a sheet.

[Claim 11]

The method according to claim 10, further comprising the step of superimposing two dough sheets.

[Claim 12]

The method according to any one of claims 9 to 11, further comprising the step of covering an edible solid material with the dough sheet.

~~[Claim 13]~~

~~The hollow confectionery according to any one of claims 1 to 8, wherein the dough does not contain a leavening agent.~~

~~[Claim 14]~~

~~The method according to any one of claims 9 to 12, wherein the dough does not contain a leavening agent.~~