

CLAIMS

1. A method for manufacturing baked confectionery, comprising:
a step of adding water and polyglycerol polyricinoleate after adding water to
an fat-based confectionery dough;
5 a step of molding the resulting water-containing fat-based confectionery dough
into a predetermined shape; and
a step of baking the molded dough.

2. The method for manufacturing baked confectionery according to claim 1,
wherein

10 ~~the step of adding water and polyglycerol polyricinoleate to an fat based~~
~~confectionery dough includes adding polyglycerol polyricinoleate after adding water to~~
~~the fat based confectionery dough.~~

3. ~~————~~ The method for manufacturing baked confectionery according to claim 1 or 2,
wherein

15 an amount of water added is 0.5 wt% or more and 3 wt% or less by weight of
the water-containing fat-based confectionery dough.

43. The method for manufacturing baked confectionery according to ~~any one of~~
claims 1 ~~to 3~~ or 2,

20 Wherein the step of molding the water-containing fat-based confectionery
dough into a predetermined shape is a step of molding a shell portion having a cavity,
and

Wherein the method further comprises, prior to the step of baking the molded
dough, a step of depositing another food product with a composition different from that
of the shell portion into the cavity of the shell portion to form a center portion.

25 ~~the baked confectionery has a center portion having a different~~
~~composition.~~

54. The method for manufacturing baked confectionery according to claim 43,
wherein

~~————~~ the center portion ~~having a different composition~~ is fat-based confectionery.

CLAIMS

1. A method for manufacturing baked confectionery, comprising:
a step of adding polyglycerol polyricinoleate after adding water to a fat-based confectionery dough;
5 a step of molding the resulting water-containing fat-based confectionery dough into a predetermined shape; and
a step of baking the molded dough.

2. The method for manufacturing baked confectionery according to claim 1,
10 wherein
an amount of water added is 0.5 wt% or more and 3 wt% or less by weight of the water-containing fat-based confectionery dough.

3. The method for manufacturing baked confectionery according to claim 1 or 2,
15 Wherein the step of molding the water-containing fat-based confectionery dough into a predetermined shape is a step of molding a shell portion having a cavity, and
Wherein the method further comprises, prior to the step of baking the molded dough, a step of depositing another food product with a composition different from that of the shell portion into the cavity of the shell portion to form a center portion.

20 4. The method for manufacturing baked confectionery according to claim 3, wherein the center portion is fat-based confectionery.