

ABSTRACT

A method for producing a baked confectionery, the method includes: preparing a dough of a baked confectionery, the dough containing a component (A) which is a granular product containing equal to or more than 75% by mass of starch and in which the granular product contains, as the starch, equal to or more than 3% by mass and equal to or less than 45% by mass of molecular weight-reduced starch of starch having an amylose content of equal to or more than 5% by mass, where the molecular weight-reduced starch has a peak molecular weight of equal to or more than 3×10^3 and equal to or less than 5×10^4 , and the granular product has a degree of swelling of equal to or more than 5 and equal to or less than 20 in cold water at 25°C, and the dough having a moisture content (excluding moisture in a powder raw material) of equal to or more than 18% by mass and equal to or less than 55% by mass; and heating the dough, in which in the preparing the dough of a baked confectionery, a blending amount of the component (A) with respect to the moisture content is equal to or more than 0.01 and equal to or less than 0.24, in terms of a mass ratio.