

ABSTRACT

The present invention is a method of making a hollow baked confectionery, which comprises using a dough of a biscuit or a cracker capable of being formed into a sheet, forming said dough into a double sheet, shaping it through cutting, then subjecting said dough to alkali treatment, and conducting baking either without washing with water or after washing with water.

In accordance with the present invention, a hollow baked confectionery can be made which has quite a high inner space ratio and which has great characteristics in its shape and its feeling upon eating.

Further, in the baked confectionery provided by the present invention, the hollow structure inside the baked confectionery is quite stable. Therefore, a combination material such as a chocolate or the like can be filled therein in a larger amount than before.

Still further, the present invention is to provide a hollow baked confectionery obtained by the above-mentioned method.



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