

Biscuits you eat every day often have small holes, why?

The fact that on the cookies appear tiny holes we all see and see it as a thing but no one wonders why there is this strange appearance. In fact, those small holes appear to have their own reasons. Find out if there is anything interesting hidden here.

The fact that on the cookies appear tiny holes we all see and see it as a thing but no one wonders why there is this strange appearance.

In fact, those small holes appear to have their own reasons. Find out if there is anything interesting hidden here.



In fact, those small holes determine **the crispness and shape** of the biscuits. During the baking process, the steam inside the cake will escape through those small holes, making the cake crispy and thin as the shape we usually eat.

In the process of making biscuits, dough is rolled flat and flat on a cloth and transferred to a special punching machine. The number of holes and the distance between them depends on the size of the cookie.

If the holes are too close together, the amount of vapor escaping beyond the standard will make the cake dry and hard. But if they are too far apart, the cake surface will appear small bubbles due to the steam trying to escape.

You finished reading the article "**Biscuits you eat every day often have small holes, why?**" edited by the [TipsMake](#) team. We hope this article has provided you with many useful tech tips and tricks. You can search for similar articles on tips and guides. Thank you for reading and for following us regularly.