



Slices -

Recipe No:
R709 - R709a

CARAMEL DATE SLICE

USING COUNTRY OVEN DATE AND CARAMEL FLAVOURED SLICE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	MORAH CAKE or Butter	0.800	15.4%
2	COUNTRY OVEN CARAMEL DATE SLICE	4.000	77%
	Water	0.400	7.7%
Total Weight		5.200	

Method:

1. Melt Group 1.
2. Place Group 1 and 2 in mixing bowl with a beater and blend together on slow speed until clear.
3. Scrape down.
4. Continue mixing on slow speed until ingredients are just combined.
5. Do not overmix.
6. Spread evenly onto a standard baking tray.
7. Press firmly with a rolling pin.
8. Bake at 180°C for approximately 15 minutes.
9. Do not overbake.
10. Allow to stand in baking tray for approximately 30 minutes before turning out.
11. Decorate with RTU Raspberry Icing and cut into squares or fingers.

Notes: Recipe percentages are on total batter / mix weight (100%)

Yield: One standard baking tray.