



Cakes and Muffins - Slices

Recipe No:
R705 - R705a

CHOCOLATE FUDGE SLICE

USING COUNTRY OVEN CHOCOLATE FUDGE SLICE MIX

| <u>Group</u> | <u>Ingredient</u> | <u>KG</u> |
|---------------------|---|--------------|
| | COUNTRY OVEN CHOCOLATE CHIP & CARAMEL FUDGE SLICE | 4.000 |
| | MORAH CAKE or Butter (melted) | 0.800 |
| | Water | 0.400 |
| Total Weight | | 5.200 |

- Method:**
1. Place all ingredients in mixing bowl and blend together with beater.
 2. Scrape down.
 3. Continue to mix on low speed until well combined.
 4. Press firmly into ungreased baking tray.
 5. Bake at 180°C (355°F) for approximately 15 minutes.
 6. When cool ice using Soft Icing.
 7. Decorate with crushed nuts or coconut.
 8. This slice can also be produced unbaked.
 9. 600g Sultanas can be added to the above recipe.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.

Yield: Yield: One standard baking tray.