



Cakes and Muffins - Sponge Cakes

Recipe No:
R313 - R313c

BANOFFEE SLICE

USING BAKELS HONEY SPONGE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Egg	0.390	20%
	Water	0.270	14%
	BAKELS HONEY SPONGE MIX	1.200	62.5%
2	Bakers Flour	0.060	3.5%

Total Weight	1.920
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- Method:**
1. Place eggs and water in mixing bowl followed by BAKELS HONEY SPONGE MIX.
 2. Whisk on low speed for 1 minute.
 3. Scrape down.
 4. Whisk on top speed for 5 minutes followed by 1 minute on second speed.
 5. Gently fold in the bakers flour.
 6. Scale 1 kg of batter onto a standard baking tray, grease sides and line bottom with of the tray with greaseproof paper.
 7. Bake at 210° C for approximately 13 minutes.
 8. Blend 0.250 kg Banana and 0.300 kg BAKELS CARAMEL FILLING on second speed until smooth.
 9. Fold in 0.600 kg WHIP 'n' ICE (whipped).
 10. When cool place layer of Banoffee Filling (approx. 0.800 kg) onto one sheet, then place the other sheet on top.
 11. Spread the remaining filling over the top sheet and decorate with flaked chocolate.
 12. Cut into desired shapes or sizes.

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

Yield: 2 baking tray size sheets for cutting into slices