



Cakes and Muffins - Slices

Recipe No:
R203 - R203f

GLAZED APRICOT SLICE

USING [BAKELS CREME CAKE MUFFIN MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Water	0.450	11%
	Eggs	0.700	17.5%
	BAKELS CRÈME CAKE MIX	2.000	50%
2	VEGETABLE OIL (CANOLA or SOYABEAN)	0.560	14%
3	BAKELS APRICOT FILLING	0.300	7.5%
Total Weight		4.010	

Method:

1. Place Group 1 in mixing bowl in above order
2. Blend for approximately 1 minute on slow speed.
3. Scrape down.
4. Mix on second speed for 4 minutes.
5. Blend in Group 2 on slow speed.
6. Scrape down.
7. Fold in BAKELS APRICOT FILLING (Do not overmix).
8. Prepare two standard baking trays lined with sweet paste (Recipe No.R520a) to a thickness of 5mm.
9. Spread evenly on both sheets 400g Bakels Southern Apricot Filling.
10. Spread half of the prepared batter on each sheet.
11. Oven temperature 180°C for approximately 35 minutes.
12. When cool glaze with a thin layer of prepared NZB Superfine Fondant.
13. When Fondant is set glaze with Apito Apricot Super Glaze.
14. Let set then cut into desired shapes.

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

Yield: 2 Standard Baking Trays