

Cakes and Muffins - Slices**Recipe No:****R203 - R203g****BOUNTY SLICE**USING BAKELS CREME CAKE MUFFIN MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Water	0.450	12%
	Eggs	0.700	18.5%
	BAKELS CRÈME CAKE MIX	2.000	53.5%
2	VEGETABLE OIL (CANOLA or SOYABEAN)	0.560	15%
	APITO CHOCOLATE PASTE	0.040	1%
Total Weight		3.750	

- Method:**
1. Place Group 1 ingredients 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. Do not overmix.
 7. Prepare two standard baking trays lined with sweet paste (using Recipe No. R520a) to a thickness of 5mm.
 8. Spread one sheet evenly with 400g NZB Raspberry Jam and one sheet evenly with 400g Bakels Lemon Curd.
 9. Spread half of prepared batter on each sheet.
 10. Using prepared Pettina Kokomix Recipe No. R702a pipe on lattice pattern using small round piping nozzle.
 11. Oven temperature 180°C for approximately 35 minutes.
 12. When cool glaze with Hadeja Flan Jel.
 13. Let Hadeja Flan Jel set then cut into desired shapes.

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

Yield: 2 Standard Baking Trays