



Cakes and Muffins - Slices

Recipe No:
R606 - R606c

CARAMEL CRUMBLE & WALNUT SLICE

USING [BAKELS CARAMEL FILLING](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	BAKELS SLICE BASE MIX	2.000
	MORAH CAKE SOFT/Butter (soft)	0.500
	Water	0.125
2	BAKELS CARAMEL FILLING	1.500
	Walnuts (chopped)	0.300
Total Weight		4.425

Method:

1. Place Group 1 ingredients in mixing bowl.
2. Blend with beater on low speed until thoroughly combined.
3. Pin mixture firmly and evenly onto base of a lightly greased baking tray.
4. Bake at 175°C (350°F) for approximately 15 minutes.
5. Cool.
6. Filling Method:
7. Heat BAKELS CARAMEL FILLING in saucepan to 50°C (120°F).
8. Stir in Walnuts.
9. Spread evenly onto prebaked sheet base.
10. Prepare Crumble Topping (refer Recipe R606d).
11. Evenly spread Crumble Topping on sheet.
12. Place back into oven for 15 minutes at 170°C (340°F).
13. Remove from oven and mark to desired shape while warm.
14. Cut when cool.

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

Yield: Yield: One standard baking tray.