



Cakes and Muffins - Slices

Recipe No:

R526 - R526p

CHOCOLATE CARAMEL SLICE

USING [BAKELS SLICE BASE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	BAKELS SLICE BASE MIX	2.000
	Butter (softened)	0.500
	Water	0.200
2	BAKELS CARAMEL FILLING	0.750
3	HADEJA FLAN JEL	0.375
4	BAKELS CHOCOLATE TRUFFLE	1.200

Total Weight	5.025
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- Method:**
1. Blend Group 1 together until well combined and spread into tray.
 2. Bake at 180°C for 15-20 minutes or until just tan in colour
 3. Boil Group 3 till all dissolved, leave to cool slightly.
 4. Heat Group 2 in sauce pan to approximately 40°C (lukewarm)
 5. Mix Group 2 and Group 3 together until smooth
 6. Pour over Group 1 and leave to set
 7. Melt Group 4 to correct temperature
 8. Pour over combined Group 2 & 3
 9. Leave to set before cutting.

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

Yield: Yield: One standard baking tray.