



Cakes and Muffins - Slices

Recipe No:

R606 - R606e

PEANUT CARAMEL SLICE

USING [BAKELS SLICE BASE MIX](#)

<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
	Peanuts (roasted)	0.750
Total Weight		4.875

- Method:**
1. Place Group 1 ingredients in mixing bowl
 2. Blend with beater on low speed until thoroughly combined
 3. Pin mixture firmly & evenly onto base of lightly greased baking tray
 4. Bake at 175°C for approximately 15 minutes. Cool.
 5. Filling Method
 6. Heat BAKELS CARAMEL FILLING in a saucepan at 50°C.
 7. Stir in walnuts, Spread evenly onto prebaked sheet base.
 8. Prepare Crumble Topping (as per recipe over)
 9. Evenly spread Crumble Topping on sheet.
 10. Place back into oven for 15 minutes at 170°C.
 11. Remove from oven and mark to desired shape while warm.
 12. 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.