



Cakes and Muffins - Slices

Recipe No:

R526 - R526m

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 slow 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. Topping Method:
 7. Heat BAKELS CARAMEL FILLING in a saucepan to 50°C (120°F).
 8. Stir in roasted peanuts.
 9. Spread evenly onto prebaked sheet base.
 10. Place back into oven for 12 minutes at 170°C (340°F).
 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.