



Cakes and Muffins - Slices

Icings and Fillings - Fillings

Recipe No:

R606 - R606f

CARAMEL CHEWS

USING BAKELS CARAMEL FILLING

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	BAKELS CARAMEL FILLING	1.000
2	Coconut	0.180
	Walnuts (crushed)	0.240
	Eggs 6	0.180
	Cornflakes	0.360
Total Weight		1.960

- Method:**
1. Place Group 1 in saucepan and heat to 50°C (120°F).
 2. Place Group 2 in mixing bowl fitted with paddles.
 3. Add BAKELS CARAMEL FILLING on slow speed.
 4. Mix until combined.
 5. Do not over mix.
 6. Deposit 25g units on clean baking tray.
 7. Bake at 180°C (355°F) for 10 minutes.

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

Yield: Yield: 78 units @ 25g.