



Slices - No-Bake Slices

**Recipe No:**  
**R710 - R710a**

## **COFFEE&WALNUT FUDGE SLICE-NO BAKE**

USING COUNTRY OVEN COFFEE AND WALNUT FUDGE SLICE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	COUNTRY OVEN COFFEE AND WALNUT FUDGE SLICE MIX	4.000	76.9%
	MORAH CAKE or Butter (melted)	0.800	15.3%
	Water	0.400	7.7%
<b>Total Weight</b>		<b>5.200</b>	

**Method:** 1. Place all ingredients in mixing bowl and blend together with beater on low speed.  
2. Scrape down.  
3. Continue to mix on low speed until well combined.  
4. Press firmly into an ungreased baking tray.  
5. Ice using Soft Icing, Recipe No. R640b or PETTINICE RTU WHITE ICING, leave plain or flavour with APITO COFFEE PASTE.  
6. Decorate with crushed nuts, coconut or BAKELS WHOLE GLAZED RED (diced).  
7. For that extra finish profile, drizzle with CHOCKEX SUPREME.  
8. Mark and cut to desired shape.

**Notes:** Sultanas can be added at 600g (1lb 8oz) to the above standard recipe.  
Recipe percentages are on total batter / mix weight (100%)

**Yield:** One standard baking tray.