



## Cakes and Muffins - Slices

**Recipe No:**

**R710 - R710e**

### **CHOCOLATE CHIP & CARAMEL FUDGE SLICE - NO BAKE RAN**

USING CO CHOCOLATE CHIP AND CARAMEL FUDGE SLICE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	COUNTRY OVEN CHOCOLATE CHIP & CARAMEL FUDGE SLICE	4.000
	MORAH CAKE or Butter (melted)	0.800
	Water	0.400
<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 WHITE ICING, leave plain or flavour with APITO CARAMEL ESSENCE.  
6. For that extra finish profile, drizzle with CHOCKEX SUPREME.  
7. Mark and cut to desired shape.

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.  
Sultanas can be added at 600g (1lb 8oz) to the above standard recipe.

**Yield:** Yield: One standard baking tray.