



Oils, Margarines and Shortenings - Margarines and Shortenings

Recipe No:
R750 - R750j

NUTTY FLAKES

USING MORAH CAKE MEDIUM TWIN

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	MORAH CAKE (MEDIUM)	1.025
	Butter	0.215
	Brown Sugar	1.180
	Golden Syrup	0.590
	Salt	0.015
2	APITO EGG YELLOW COLOUR	0.000
	APITO ORANGE PASTE	0.000
3	Milk Powder	0.170
	Bicarbonate of Soda	0.300
	Water	0.285
4	Coconut	0.115
	Rolled Oats	1.195
	Flour	1.360
Total Weight		6.450

- Method:**
1. Cream together Group 1 for 10 minutes
 2. Add Group 2
 3. Dissolve Group 3 in water and add to Group 1
 4. Add Group 4 in order of above.
 5. Make into a soft dough
 6. Scale at 30 grams per unit
 7. Batter Temperature 20°C
 8. Oven Temperature 190-204°C
 9. Baking Time 12 minutes approximately

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

Yield: Yield: 75 biscuits scaled at 30g (1 1/4oz).