



Cakes and Muffins - Cake and Sponge Stabilisers

Cakes and Muffins - Slices

Recipe No:

R210 - R210j

CAROLINA SLICE

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<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Water (hot)	0.500
	Golden Syrup	0.300
	Butter or MORAH CAKE	0.400
2	Rolled Oats	0.200
	Coconut	0.150
	Peanuts (crushed)	0.600
	Currants	0.600
3	FINO SPONGE MIX	1.500
Total Weight		4.250

- Method:**
1. Mix Group 1 together.
 2. Add Group 2 and mix in.
 3. Finally add Group 3 and mix until clear.
 4. Spread onto lightly greased tray.
 5. Oven temperature 160°C (325°F).
 6. When cold ice with white icing and cut into fingers.

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

Yield: One Standard Baking Tray