



Cakes and Muffins - Cake and Sponge Stabilisers

Cakes and Muffins - Slices

Recipe No:

R210 - R210I

DATE AND NUT SLICE

USING [P3](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Flour	0.500
	FINO SPONGE MIX	1.200
	Butter or MORAH CAKE	0.700
	Golden Syrup	0.150
2	Eggs	0.550
	APITO LEMON PASTE	0.050
	Water	0.300
3	Walnuts (crushed)	0.200
	Dates (Chopped)	0.750
Total Weight		4.400

- Method:**
1. Blend Group 1 to a fine crumb.
 2. Add one third of Group 2 and mix to a smooth paste.
 3. Add remainder of Group 2 gradually whilst creaming on second speed.
 4. Finally add Group 3.
 5. Spread onto paper lined tray.
 6. Bake at 175°C (350°F) for approximately 45 minutes.
 7. When cold ice with white or lemon 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