



Cakes and Muffins - Cake and Sponge Stabilisers

Cakes and Muffins - Slices

Recipe No:

R210 - R210m

APRICOT STREUSEL SLICE

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<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	FINO SPONGE MIX	1.900
	Rolled Oats	0.100
	Butter or MORAH CAKE	0.450
	Golden Syrup	0.100
	Water	0.150
Total Weight		2.700

- Method:**
1. Place all ingredients in machine bowl in above order.
 2. Mix to a crumbly consistency.
 3. Sheet out sweetpaste and line a baking tray.
 4. Cover with Apricot Slice filling.
 5. Over this crumble the above streusel topping and gently press down.
 6. Oven temperature 190°C (375°F).
 7. When cold dust lightly with icing sugar and cut into squares.

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

Yield: One Standard Baking Tray