



Cakes and Muffins - Cake and Sponge Stabilisers

Cakes and Muffins - Slices

Recipe No:

R210 - R210n

APRICOT WHOLEMEAL SLICE

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<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Water (boiling)	0.300
	Apricots	1.200
2	Eggs 6	0.275
	Golden Syrup	0.275
	Butter or MORAH CAKE	0.300
3	Wholemeal	0.300
	FINO SPONGE MIX	1.500
Total Weight		4.150

- Method:**
1. Soak Group 1 for 30 minutes.
 2. Add Group 2 and blend in.
 3. Finally add Group 3 and clear.
 4. Spread on greased tray.
 5. Bake at 175°C (325°F) for approximately 45 minutes.
 6. When cold ice with lemon icing and cut into slices.

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

Yield: One Standard Baking Tray