



Slices -

Recipe No:

R400 - R400h

COFFEE BUTTERSCOTCH SLICE

USING [ACTIWHITE](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	ACTIWHITE	0.050	2.6%
	Water	0.350	18.6%
	Sugar	0.800	42.4%
	Salt	0.010	0.5%
	Flour	0.200	10.6%
	Peanuts (crushed)	0.450	23.9%
	APITO COFFEE PASTE	0.025	1.4%

Total Weight	1.885
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Method:

1. Heat all ingredients to approximately 40°C stirring well.
2. Remove from heat and allow to cool.
3. Spread onto baking tray lined with 2kg sweet paste recipe R520a.
4. Bake at 175°C for approximately 50 minutes.

Notes: Recipe percentages are on total batter / mix weight (100%)

Yield: One standard baking tray.