



Cakes and Muffins - Slices

Desserts and Patisserie - Meringue and Marshmallow

**Recipe No:**

**R400 - R400f**

## **BRAN SLICE**

USING ACTIWHITE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	ACTIWHITE	0.050
	Water	0.350
	Sugar	0.800
	FINO BRAN MUFFIN MIX	0.500

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<b>Total Weight</b>	<b>1.700</b>
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- Method:**
1. Heat all ingredients to approximately 40°C (105°F) stirring well.
  2. Remove from heat and allow to cool.
  3. Spread onto baking tray lined with 2kg (5lb) sweet paste recipe R520a.
  4. Bake at 175°C (350°F) for approximately 50 minutes.

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

**Yield:** Yield: One standard baking tray.