

Slices - Afghan Slices**Recipe No:****R740 - R740d****PEPPERMINT SLICE**USING APITO AFGHAN BISCUIT MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	APITO AFGHAN BISCUIT MIX	2.000	35.3%
	MORAH CAKE or Butter	1.000	17.6%
2	Icing Sugar	2.000	35.3%
	MORAH CAKE or Butter	0.400	15%
	APITO PEPPERMINT ESSENCE	0.020	0.4%
	Water (hot)	0.250	4.4%
	Green Food Colouring (to suit)	0.000	
<b>Total Weight</b>		<b>5.670</b>	

- Method:**
1. Soften Morah Cake or Butter.
  2. Add APITO AFGHAN BISCUIT MIX and blend together on slow speed until combined.
  3. Do not overmix.
  4. Spread evenly on baking tray.
  5. Bake at 180°C for approximately 20 minutes.
  6. Blend Group 2 and mix on second speed in a planetary mixer fitted with a paddle for approximately 3 minutes until smooth.
  7. When the baked Afghan slice is cold, spread the icing evenly on the slice.
  8. Leave to set for 15 minutes.
  9. Top with thin layer of Bakels Chocolate Truffle and comb with fine end of comb scraper.
  10. Cut into desired sizes or shapes.

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

**Yield:** One standard baking tray