



Cakes and Muffins - Slices

Recipe No:

R526 - R526e

GINGER CRUNCH SLICE

USING [BAKELS SLICE BASE MIX](#)

| <u>Group</u> | <u>Ingredient</u> | <u>KG</u> |
|---------------------|-----------------------|--------------|
| | BAKELS SLICE BASE MIX | 2.000 |
| | Butter | 0.700 |
| | Cornflakes | 0.250 |
| | Water | 0.100 |
| | Ginger | 0.020 |
| Total Weight | | 3.070 |

- Method:**
1. Place ingredients in mixing bowl.
 2. Blend with beater on low speed until all ingredients are thoroughly combined.
 3. Pin mixture firmly and evenly onto the base of a lightly greased baking tray.
 4. Bake at 180°C (356°F) for approx. 18 minutes.
 5. On removing slice from oven spread with premade topping made as follows: Melt Butter and Golden Syrup together (do not boil).
 6. Place Icing Sugar, Ginger and melted Butter/Golden Syrup into mixing bowl fitted with a beater and blend together on second speed until a clear creamy topping is produced.
 7. Spread on the Ginger Crunch Base.
 8. If desired, use a comb scraper to pattern top.

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

Yield: Yield: One standard baking tray.