



Cakes and Muffins - Slices

**Recipe No:**  
**R526 - R526f**

**MARSHMALLOW SLICE**

USING [BAKELS SLICE BASE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	MALLOWHIP	0.350
	Sugar	1.400
2	Water (boiling)	1.000
<b>Total Weight</b>		<b>2.750</b>

**Method:** 1. Blend Group 1 together well.  
2. Pour Group 2 into machine bowl followed by Group 1.  
3. Immediately commence whisking.  
4. Whisk for 15 minutes on top speed.

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.  
Progressively firmer marshmallow may be made by increasing the MALLOWHIP DRY content in the recipe as follows: Increase to 375g, 400g, 425g.

For the base use Recipe R526a BAKELS SLICE BASE MIX.

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