



Cakes and Muffins - Slices

Recipe No:

R701 - R701d

CHOCOLATE CHIP & PECAN SLICE

USING [PETTINA AMERICAN BROWNIE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	PETTINA AMERICAN BROWNIE MIX	2.700	68%
	Eggs	0.400	10%
	Water	0.450	11%
	Chocolate Chips	0.175	4.5%
	Pecan Nuts	0.250	6.5%

Total Weight

3.975

Method: 1. Blend all ingredients together on slow speed for 1 minute.

2. Scrape down.

3. Mix on slow speed for a further 2 minutes.

4. Do not overmix.

5. Spread on paper-lined tray.

6. Baking temperature 190°C.

7. Do not overbake.

8. Ice with Chocolate fudge Icing or PETTINICE RTU CHOCOLATE ICING (4229) and sprinkle with chopped nuts or leave plain.

9. For a patterned finish, use your Bakels comb scaper.

10. Cut into either squares or fingers.

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

Yield: One standard baking tray.