



Cakes and Muffins - Slices
Icings and Fillings - Custards

Recipe No:
R702 - R702L

CHOCOLATE RAISIN & PECAN SLICE

USING PETTINA KOKOMIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	PETTINA KOKOMIX	3.000
	Water	1.200
	Raisins	0.600
	Pecans (chopped)	0.400
	Cocoa Powder (sieved)	0.100
Total Weight		5.300

- Method:**
1. Place all ingredients in mixing bowl in above order.
 2. Blend together with beater for approximately 3 minutes on second speed.
 3. Line a standard baking tray with Sweet Paste using Recipe No. R520a.
 4. Prebake.
 5. Spread prepared filling evenly on tray.
 6. Bake at 180°C (355°F) for approximately 15 minutes.
 7. Cool then ice using PETTINICE RTU CHOCOLATE ICING or PETTINICE RTU WHITE ICING flavoured with APITO Flavouring Paste.
 8. Cut to desired shapes.
 9. Decorate using a half a Pecan nut.

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

Yield: Yield: One standard baking tray.