



Cakes and Muffins - Slices

Recipe No:
R702 - R702j

RICH RASPBERRY SLICE

USING [PETTINA KOKOMIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Eggs	0.400
	Water	0.200
	PETTINA KOKOMIX	1.500
Total Weight		2.100

Method: 1. Place Group 1 in mixing bowl in above order
2. Blend on slow speed until smooth
3. Using a small star piping nozzle, pipe Group 1 on top of pre-baked sweet paste sheet in diagonal lines leaving 20mm separation between lines.
4. Fill between the Kokomix strips with BAKELS APPLE & RASPBERRY SPREAD
5. Oven temperature 180°C.
6. When cold, cut into desired shape.

Notes: Sweet paste - recipe (R520a) using MORAH CAKE and BALEC.
The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.

Yield: Yield: One standard baking tray.