

Cakes and Muffins - Slices

**Recipe No:**  
**R705 - R705c**

**CHOCOLATE MINT SLICE - No Bake Range**

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	COUNTRY OVEN CHOCOLATE FUDGE SLICE MIX	2.000
	MORAH CAKE (melted)	0.400
	Water	0.200
2	Icing Sugar	2.000
	Water (hot)	0.200
	INSTANT KRAMESS	0.100
	Butter	0.200
	NZB PEPPERMINT ESSENCE	0.010
<b>Total Weight</b>		<b>5.110</b>

- Method:**
1. Place all Group 1 ingredients in mixing bowl and blend together with beater.
  2. Spread Group 1 evenly on a clean standard baking tray.
  3. Place Group 2 ingredients in mixing bowl and blend together with beater.
  4. Spread evenly on prepared base from Group 1.
  5. Topping:
  6. Place Group 3 in a saucepan over heat.
  7. Do not over heat.
  8. Pour over prepared base and filling.
  9. Spread evenly.
  10. Do not refrigerate.
  11. Cut the next day to desired shapes.

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

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