



Slices -

**Recipe No:**  
**R709 - R709b**

## ORANGE FUDGE SLICE

USING COUNTRY OVEN DATE AND CARAMEL FLAVOURED SLICE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	MORAH CAKE	0.800	15.2%
2	COUNTRY OVEN CARAMEL DATE SLICE	3.000	56.9%
	Dessicated Coconut	0.600	11.4%
	Condensed Milk	0.400	7.6%
	Orange Juice	0.400	7.6%
	APITO ORANGE PASTE	0.075	1.4%
<b>Total Weight</b>		<b>5.275</b>	

- Method:**
1. Melt Group 1
  2. Add to Group 2 and place in mixing bowl.
  3. Using beater, blend together on low speed until clear.
  4. Scrape down.
  5. Continue mixing on low speed until ingredients are just combined.
  6. Do not over mix.
  7. Spread evenly on one standard baking tray.
  8. Press firmly with a rolling pin.
  9. Bake at 180°C (355°F) for approximately 15 minutes.
  10. Do not over bake.
  11. Allow to stand in baking tray for approximately 30 minutes before turning out.
  12. Decorate with 2kg (5lb) of RTU WHITE ICING flavoured with 40g (1 1/2oz) of APITO ORANGE PASTE.
  13. Cut into squares or fingers.

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

**Yield:** One standard baking tray.