



Slices -

**Recipe No:**  
**R709 - R709c**

## **CARAMEL DATE & APPLE SLICE**

USING COUNTRY OVEN DATE AND CARAMEL FLAVOURED SLICE MIX

| <u>Group</u>        | <u>Ingredient</u>               | <u>KG</u>    |
|---------------------|---------------------------------|--------------|
| 1                   | MORAH CAKE                      | 0.800        |
|                     | COUNTRY OVEN CARAMEL DATE SLICE | 4.000        |
|                     | Water                           | 0.400        |
| 2                   | Apple (diced)                   | 1.000        |
| <b>Total Weight</b> |                                 | <b>6.200</b> |

**Method:**

1. Melt Morah Cake or Butter.
2. Place Group 1 ingredients in mixing bowl.
3. Using beater, blend together on low speed until mixed through.
4. Scrape down.
5. Continue mixing on low speed until ingredients are just combined.
6. Do not over mix.
7. Divide mixture into two equal parts.
8. Spread one part evenly on a standard baking tray. Press firmly with a rolling pin.
9. Mix Group 2 with remaining mixture. Do not over mix.
10. Spread evenly over prepared baking tray.
11. Bake at 180°C for approximately 15 minutes. Allow to stand in baking tray for approximately 30 minutes before turning out.
12. Decorate with FIL-O-FINE DUSTING SUGAR or drizzle with CHOCKEX SUPREME.

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

**Yield:** One standard baking tray.