



Cakes and Muffins - Slices

Oils, Margarines and Shortenings - Margarines and Shortenings

Recipe No:
R715 - R715a

CHURCHILL SQUARE

USING BALEC

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	MORAH CAKE or Butter	0.800
	Castor Sugar	0.800
2	Water	0.300
3	Flour	1.200
	Cocoa Powder	0.100
	HERCULES BAKING POWDER	0.035
	BALEC	0.050
4	PETTINA KOKOMIX	1.000
Total Weight		4.285

- Method:**
1. Blend Group 1 together.
 2. Add Group 2 and mix to a smooth dough.
 3. Sheet out the dough to 10mm (3/8") thickness and line a standard baking tray.
 4. Spread filling (recipe below) on top of dough.
 5. Cover filling with another sheet of dough 10mm (3/8") thick.
 6. Roll well and dock.
 7. Oven temperature 195°C (380°F).
 8. When cool ice with PETTINICE RTU CHOCOLATE ICING and cut into squares.
 9. Filling:
 10. Place Group 4 in mixing bowl.
 11. Blend together with beater for approximately 3 minutes on second speed.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
This dough is soft so it is best to allow it to stand for some time in a cool place to firm up.

Yield: Yield 66 muffins scaled at 60g.