



Cakes and Muffins - Slices

Oils, Margarines and Shortenings - Margarines and Shortenings

Recipe No:

R715 - R715b

DARK CHEESE SLICE

USING BALEC

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	MORAH CAKE or Butter	0.400
	Sugar	0.400
2	Eggs 6	0.300
	BALEC	0.100
3	Sponge Crumbs	0.300
	Flour	0.300
	Nutmeg	0.010
	HERCULES BAKING POWDER	0.010
	NZB CARAMEL COLOUR	0.000
Total Weight		1.820

Method:

1. Cream Group 1 until soft and smooth.
2. Add Group 2 gradually whilst mixing on slow speed.
3. Finally add Group 3 and mix to a smooth batter.
4. Line a standard baking tray with sweetpaste 10mm (3/8") thick and spread with NZB RASPBERRY JAM SPREAD.
5. Spread on above batter.
6. Oven temperature 175°C (350°F).
7. When cold ice with pale pink icing and cut into units.
8. 50mm x 50mm (2" x 2").

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

Yield: Yield: One Standard Baking Tray