



Toppings - Toppings

Cakes and Muffins - Slices

Recipe No:

R715 - R715g

BLACK & WHITE SLICE

USING ACTIWHITE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Walnuts & Peanuts (chopped)	0.450
	Sugar	0.800
	Water	0.350
	ACTIWHITE	0.050
	CHOCKEX SUPREME (chopped)	0.200
	Salt	0.010

Total Weight	1.860
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- Method:**
1. Heat all ingredients to approximately 40°C (105°F), stirring well.
 2. Remove from heat and allow to cool.
 3. Spread on short or sweetpaste base which has been thinly spread with NZB JAM SPREAD.
 4. Oven temperature 175°C (350°F).
 5. Cut when cold.

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

Yield: Yield: One standard baking tray.