



Cakes and Muffins - Slices

Oils, Margarines and Shortenings - Margarines and Shortenings

**Recipe No:**  
**R715 - R715j**

## **MALT & RAISIN SQUARES**

USING MORAH CAKE MEDIUM TWIN

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	MORAH CAKE or Butter	0.600
	Sugar	0.800
2	BALEC	0.300
	Malt Extract	0.135
3	Flour	1.600
	Bicarbonate of Soda	0.010
	Salt	0.010
	Raisins (minced)	0.600
<b>Total Weight</b>		<b>4.055</b>

**Method:**

1. Cream Group 1 until soft and smooth.
2. Add Group 2.
3. Finally add Group 3 and beat until soft dough is formed.
4. Oven temperature 175°C (350°F).
5. When cold ice with light pink icing and cut into units 50 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.