



Cakes and Muffins - Slices

Colourings, Essences and Pastes - Essences

Oils, Margarines and Shortenings - Margarines and Shortenings

**Recipe No:**

**R715 - R715k**

## **WEEKEND SPECIAL SLICE**

USING MORAH CAKE MEDIUM TWIN

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	MORAH CAKE or Butter	0.400
	Castor Sugar	0.600
	BALEC	0.250
	Milk	0.400
	NZB VANILLA ESSENCE 101	0.005
	Sponge Crumbs	0.800
	Flour	0.200
	HERCULES BAKING POWDER	0.010
<b>Total Weight</b>		<b>2.665</b>

**Method:** 1. Cream all ingredients together for 5 minutes on medium speed.  
2. Line a standard baking tray with sweetpaste 5mm (1/4") thick and spread NZB RASPBERRY JAM SPREAD.  
3. Spread batter over jammed base.  
4. Pipe diagonal lines of jam 25mm (1") apart across batter.  
5. Oven temperature 205°C (440°F).

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

**Yield:** Yield: One standard baking tray.