



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
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	<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.