



Cakes and Muffins - Slices

Oils, Margarines and Shortenings - Margarines and Shortenings

Recipe No:

R715 - R715I

SNOW FRUIT SLICE

USING MORAH CAKE MEDIUM TWIN

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	MORAH CAKE or Butter	0.200
	Coconut	0.375
	Sugar	0.300
	Cocoa Powder	0.030
	BALEC	0.125
	Cinnamon	0.010
	Sultanas	0.400
	Currants (or other fruit)	0.400
	Milk	0.500
Total Weight		2.340

- Method:**
1. Blend all ingredients together.
 2. Line a standard baking tray with 5mm (1/4") thickness of sweetpaste.
 3. Spread on filling.
 4. Cover with another sheet of dough 5mm (1/4") thick.
 5. Roll well and dock.
 6. Oven temperature 195°C (380°F).
 7. When cold ice with white 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.
The filling should be quite moist so adjust milk if necessary.

Yield: Yield: One standard baking tray.