



Cakes and Muffins - Slices

Icings and Fillings - Fruit Fillings and Spreads

Recipe No:

R715 - R715I

CARAMEL & LEMON CUTS

USING CHOCKEX SUPREME

- Method:**
1. Roll out 1.8kg (4lb 8oz) shortcrust which has been flavoured and coloured caramel.
 2. Dock well and mark off in 65mm (2 1/2") strips.
 3. Bake at 205°C (400°F).
 4. When baked spread with NZB RASPBERRY JAM SPREAD, layering 3 strips together.
 5. When cold ice with caramel icing.
 6. Drizzle with CHOCKEX SUPREME.

Yield: Yield: One standard baking tray.