



Cakes and Muffins - Slices

Colourings, Essences and Pastes - Essences

Oils, Margarines and Shortenings - Margarines and Shortenings

Recipe No:

R715 - R715m

CINNAMON HONEY CRUNCH

USING MORAH CONTINENTAL

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	MORAH CONTINENTAL	0.400
	Honey	0.400
	Sugar	0.400
	Salt	0.010
	Cinnamon	0.020
	NZB VANILLA ESSENCE 101	0.010
2	Rice Bubbles	0.200
	Coconut	0.300
Total Weight		1.740

- Method:**
1. Bring Group 1 to the boil.
 2. Add Group 2 and mix well.
 3. Line baking tray with sweetpaste.
 4. Spread mixture on sheet.
 5. Oven temperature 175°C (350°F).
 6. Cut into slices when cold.

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

Yield: Yield: One standard baking tray.