

Cakes and Muffins - Slices

Colourings, Essences and Pastes - Essences

Oils, Margarines and Shortenings - Margarines and Shortenings

Recipe No:

R715 - R715o

CARAMEL DATE SQUARES

USING MORAH CAKE MEDIUM TWIN

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	MORAH CAKE or Butter	0.625
	Brown Sugar	0.750
	Salt	0.010
2	BALEC	0.300
3	Dates (Chopped)	0.625
	NZB VANILLA ESSENCE 101	0.025
4	Flour	0.925
	HERCULES BAKING POWDER	0.010
	Milk	0.125
Total Weight		3.395

Method:

1. Cream Group 1 until soft and smooth.
2. Add Group 2 gradually whilst mixing on slow speed.
3. Add Group 3 and mix until smooth.
4. Finally add Group 4 and mix to a smooth dough.
5. Spread on baking tray.
6. Oven temperature 175°C (350°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.