

Cakes and Muffins - Slices

Colourings, Essences and Pastes - Pastes

Recipe No:

R715 - R715q

COCONUT SPICE SQUARES

USING MORAH CAKE MEDIUM TWIN

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	MORAH CAKE or Butter	0.450
	Sugar	0.550
	Flour	0.675
	Coconut	0.450
	Cinnamon	0.025
	APITO CHOCOLATE PASTE	0.025
	HERCULES BAKING POWDER	0.010
	BALEC	0.300
2	Dates	1.350
	APITO LEMON ESSENCE	0.010
	Water (boiling)	0.550
Total Weight		4.395

- Method:**
1. Blend Group 1 together.
 2. Sheet out half dough to 5mm (1/4") thickness and line a standard baking tray.
 3. Spread with date paste prepared by mixing Group 2 together thoroughly.
 4. Cover with another sheet of dough 6mm (1/4") thick.
 5. Roll well and dock.
 6. Oven temperature 175°C (350°F).
 7. When cold ice with lemon icing and cut into units 50 x 50mm (2 x 2mm).

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