

Toppings - Toppings

Cakes and Muffins - Muffins

Recipe No:

R715 - R715q

DOUBLE DECKER SQUARES (Topping)

USING MORAH CAKE MEDIUM TWIN

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	MORAH CAKE or Butter	0.250
	Brown Sugar	0.250
2	BALEC	0.250
	NZB VANILLA ESSENCE 101	0.010
	Coconut	0.030
	Milk	0.150
	Golden Syrup	0.050
3	Flour	0.375
	HERCULES BAKING POWDER	0.020
	Sultanas	0.375
	Walnuts (chopped)	0.375
Total Weight		2.135

Method: 1. Cream Group 1 until soft and smooth.
 2. Beat in Group 2.
 3. Finally add Group 3 and mix until smooth.
 4. Spread over first layer.
 5. Oven temperature 175°C (350°F).
 6. When cold ice with lemon icing and sprinkle with chopped CHOCKEX SUPREME and cut into units 50 x 50mm (2 x 2m").

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

Yield: Yield: One standard baking tray.