

Cakes and Muffins - Slices

Recipe No: R706 - R706b

APRICOT AND GINGER SLICE

	Total Weight	5.370
	Crystallised Ginger	0.150
	Ginger (powder)	0.020
	Water	0.400
2	Country Oven Apricot Slice Mix	4.000
1	MORAH CAKE	0.800
<u>Group</u>	Ingredient	KG

Method: 1. Melt Group 1.

2. Add Group 2 into a mixing bowl.

3. Using beater, blend all ingredients together on low speed until clear.

4. Scrape down.

5. Continue mixing on low speed until ingredients are just combined.

6. Do not over mix.

7. Spread evenly with a rolling pin.

8. Bake at 180°C for approximately 15 minutes. Do not over bake.

- 9. Allow to stand in the baking tray for approximately 30 minutes before turning out.
- **Notes:** To Finish spread RTU white icing and sprinkle with chopped crystallised ginger

Yield: One standard baking tray