



Oils, Margarines and Shortenings - Margarines and Shortenings

Recipe No:
R750 - R750b

PIE BOTTOM PASTRY - Sweet Pastry

USING MORAH CAKE MEDIUM TWIN

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	MORAH CAKE MEDIUM	0.600
	NZB ICING SUGAR	0.300
2	Egg yolk	0.050
	APITO BUTTA VANILLA ESSENCE	0.000
3	Biscuit Flour	0.905
	Cornflour	0.050
	Salt	0.004

Total Weight	1.909
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Method:

1. Blend together Group 1 to a smooth paste
2. Add Group 2 to Group1 and mix till smooth
3. Add in Group 3 and mix till dough just comes together.
4. Roll out dough to desired thickness and cut into shapes
5. Place on trays
6. Bake time depend on the size of the dough pieces.
7. Oven Temperature 160°C

Notes: Recipe percentages are on total batter / mix weight (100%)