



COUNTRY OVEN DATE AND CARAMEL FLAVOURED SLICE MIX

Overview

The COUNTRY OVEN CARAMEL DATE SLICE MIX brings the appeal of dates to a slice mix which is easy to make and has a deliciously different taste. Because of their rich, smooth mouthfeel and distinctive sweet flavour, dates have been eaten through the ages in many ways. They remain popular today, being used in many baked products such as muffins, cookies, cakes, tarts and breads. Dates are also very nutritious, being a good source of fibre, potassium, iron and calcium and having no fat or cholesterol. COUNTRY OVEN CARAMEL DATE SLICE MIX is made from wholesome ingredients biscuits, brown sugar, dried dates, coconut and wheat flour. COUNTRY OVEN CARAMEL DATE SLICE MIX requires only the addition of MORAH CAKE or butter and water and is an ideal way to allow you to prepare attractive, high quality slices with a minimum of fuss.



Storage

Cool, dry and dark conditions up to



Shelf Life

270 days



Allergens

Milk Products, Sulphites, Gluten



Category

[Cakes, Muffins and Cookies](#), [Slices](#)

Usage

Blend with butter or margarine and water and spread onto a baking tray. Bake at 180 deg C for approx 15 mins.

Ingredients

Wheat Flour, Sugar, Maltodextrin, Dates (10%), Vegetable Oil, Coconut - Dessicated, Wheat Starch, Honey, Milk Solids, Whey Powder, Raising Agent (500), Salt, Malt Extract, Tapioca Starch, Flavour, Colour (110, 150d, 155), Ginger - Ground, Free Flow Agent (170), Maize Starch, Preservative (202, 223), Acidity Regulator (330)

Packaging

Code	Size	Type	Palletisation
3832-51	15 KG	Plastic bag	



Ingredients

Group 1

Ingredient	KG
Country Oven Caramel Date Slice Mix	4.000
Morah Cake Margarine or Butter	0.800
Water	0.400
TOTAL WEIGHT	5.200

Total Weight: 10.400

1. Melt Morah Cake Margarine or Butter. ,2. Place Group 1 ingredients in mixing bowl. 3. Using beater, blend together on low speed until clear. ,4. Scrape down. ,5. Continue mixing on low speed until ingredients are well combined. Do not over mix. ,6. Spread evenly on one standard baking tray. Press firmly with a rolling pin. ,7. Bake at 180°C (353°F) for approximately 15 minutes. Do not over bake.