

APRICOT STREUSEL SLICE

:= CATEGORY

Slices

INGREDIENTS

Group 1

	Total Weight: 2.700
Water	0.150
Golden Syrup	0.100
Butter or MORAH CAKE	0.450
Rolled Oats	0.100
	1.900
Ingredient	KG

METHOD

Place all ingredients in machine bowl in above order. Mix to a crumbly consistency. Sheet out sweetpaste and line a baking tray. Cover with Apricot Slice filling. Over this crumble the above streusel topping and gently press down. Oven temperature 190¡C (375¡F). When cold dust lightly with icing sugar and cut into squares.