



APRICOT WHOLEMEAL SLICE

Ingredients

Group 1

Ingredient	KG
Water (boiling)	0.300
Apricots	1.200
Golden Syrup	0.275
Butter or MORAH CAKE	0.300
FINO SPONGE MIX	1.500

Total Weight: 3.575

Group 2

Ingredient	KG
Eggs 6	0.275

Total Weight: 0.275

Group 3

Ingredient	KG
Wholemeal	0.300

Total Weight: 0.300

Method

Soak Group 1 for 30 minutes. Add Group 2 and blend in. Finally add Group 3 and clear. Spread on greased tray. Bake at 175°C (325°F) for approximately 45 minutes. When cold ice with lemon icing and cut into slices.



Category

Cakes and Muffins, Slices



Finished Product

One standard baking tray.