

CARAMEL CRUMBLE & WALNUT SLICE

INGREDIENTS

Group 1

Ingredient	KG
SLICE BASE MIX	2.000
MORAH CAKE SOFT/Butter (soft)	0.500
Water	0.125
Walnuts (chopped)	0.300
Total Weight:	2.925

Group 2

Ingredient	KG
BAKELS CARAMEL FILLING	1.500
Total Weight:	1.500

METHOD

Place Group 1 ingredients in mixing bowl. Blend with beater on low speed until thoroughly combined. Pin mixture firmly and evenly onto base of a lightly greased baking tray. Bake at 175°C (350°F) for approximately 15 minutes. Cool. Filling Method: Heat BAKELS CARAMEL FILLING in saucepan to 50°C (120°F). Stir in Walnuts. Spread evenly onto prebaked sheet base. Prepare Crumble Topping (refer Recipe R606d). Evenly spread Crumble Topping on sheet. Place back into oven for 15 minutes at 170°C (340°F). Remove from oven and mark to desired shape while warm. Cut when cool.



CATEGORY

Slices