

# CHOCOLATE RAISIN & PECAN SLICE

## INGREDIENTS

### Group 1

Ingredient	KG
PETTINA KOKOMIX	3.000
Water	1.200
Raisins	0.600
Pecans (chopped)	0.400
Cocoa Powder (sieved)	0.100
<b>Total Weight:</b>	<b>5.300</b>

## METHOD

Place all ingredients in mixing bowl in above order. Blend together with beater for approximately 3 minutes on second speed. Line a standard baking tray with Sweet Paste using Recipe No. R520a. Prebake. Spread prepared filling evenly on tray. Bake at 180°C (355°F) for approximately 15 minutes. Cool then ice using PETTINICE RTU CHOCOLATE ICING or PETTINICE RTU WHITE ICING flavoured with APITO Flavouring Paste. Cut to desired shapes. Decorate using a half a Pecan nut.



## CATEGORY

Slices