

CHURCHILL SQUARE

INGREDIENTS

Group 1

Ingredient

MORAH CAKE or Butter
Castor Sugar
Cocoa Powder
HERCULES BAKING POWDER
BALEC

Group 2

Ingredient

Water

Group 3

Ingredient

Flour

Group 4

Ingredient

PETTINA KOKOMIX

METHOD

Blend Group 1 together. Add Group 2 and mix to a smooth dough. Sheet out the dough to 10mm (3/8") thickness and line a standard baking tray. Spread filling (recipe below) on top of dough. Cover filling with another sheet of dough 10mm (3/8") thick. Roll well and dock. Oven temperature 195°C (380°F). When cool ice with PETTINICE RTU CHOCOLATE ICING and cut into squares. Filling: Place Group 4 in mixing bowl. Blend together with beater for approximately 3 minutes on second speed.



CATEGORY

Slices

| | KG |
|------------------------|--------------|
| MORAH CAKE or Butter | 0.800 |
| Castor Sugar | 0.800 |
| Cocoa Powder | 0.100 |
| HERCULES BAKING POWDER | 0.035 |
| BALEC | 0.050 |
| Total Weight: | 1.785 |

| | KG |
|----------------------|--------------|
| Water | 0.300 |
| Total Weight: | 0.300 |

| | KG |
|----------------------|--------------|
| Flour | 1.200 |
| Total Weight: | 1.200 |

| | KG |
|----------------------|--------------|
| PETTINA KOKOMIX | 1.000 |
| Total Weight: | 1.000 |