

CHURCHILL SQUARE

INGREDIENTS

Group 1

Ingredient	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

Group 2

Ingredient	KG
Water	0.300
Total Weight:	0.300

Group 3

Ingredient	KG
Flour	1.200
Total Weight:	1.200

Group 4

Ingredient	KG
PETTINA KOKOMIX	1.000
Total Weight:	1.000

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