

# COCONUT SPICE SQUARES

## INGREDIENTS

### Group 1

| Ingredient             | KG           |
|------------------------|--------------|
| MORAH CAKE or Butter   | 0.450        |
| Sugar                  | 0.550        |
| Flour                  | 0.675        |
| Coconut                | 0.450        |
| Cinnamon               | 0.025        |
| APITO CHOCOLATE PASTE  | 0.025        |
| HERCULES BAKING POWDER | 0.010        |
| BALEC                  | 0.300        |
| APITO LEMON ESSENCE    | 0.010        |
| Water (Boiling)        | 0.550        |
| <b>Total Weight:</b>   | <b>3.045</b> |

### Group 2

| Ingredient           | KG           |
|----------------------|--------------|
| Dates                | 1.350        |
| <b>Total Weight:</b> | <b>1.350</b> |

## METHOD

Blend Group 1 together. Sheet out half dough to 5mm (1/4") thickness and line a standard baking tray. Spread with date paste prepared by mixing Group 2 together thoroughly. Cover with another sheet of dough 6mm (1/4") thick. Roll well and dock. Oven temperature 175°C (350°F). When cold ice with lemon icing and cut into units 50 x 50mm (2 x 2mm).



## CATEGORY

Slices