



CATEGORY

Slices

DATE AND NUT SLICE

INGREDIENTS

Group 1

Ingredient	KG
Flour	0.500
	1.200
Butter or MORAH CAKE	0.700
Golden Syrup	0.150
APITO LEMON PASTE	0.050
Water	0.300
Dates (Chopped)	0.750
Total Weight: 3.650	

Group 2

Ingredient	KG
Eggs	0.550
Total Weight: 0.550	

Group 3

Ingredient	KG
Walnuts (crushed)	0.200
Total Weight: 0.200	

METHOD

Blend Group 1 to a fine crumb. Add one third of Group 2 and mix to a smooth paste. Add remainder of Group 2 gradually whilst creaming on second speed. Finally add Group 3. Spread onto paper lined tray. Bake at 175°C (350°F) for approximately 45 minutes. When cold ice with white or lemon icing and cut into fingers.