

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.



CATEGORY

Slices