

# DATE CRUNCH SLICE

## INGREDIENTS

### Group 1

Ingredient	KG
Flour	1.000
HERCULES BAKING POWDER	0.035
Semolina	0.500
Castor Sugar	0.375
Honey	0.250
Water	0.250
APITO LEMON PASTE	0.020
Cinnamon	0.005
Total Weight: 2.435	

### Group 2

Ingredient	KG
MORAH CAKE or Butter	0.750
Total Weight: 0.750	

### Group 3

Ingredient	KG
Dates (Chopped)	1.000
Total Weight: 1.000	

## METHOD

Blend Group 1. Soften the butter in Group 2 and add Castor Sugar. Mix to crumble on low speed. Filling: Heat Group 3 and use while warm. Spread half crust mixture on a standard baking tray and press down firmly. Spread with date filling. Crumble remainder of crust on top. Press down. Oven temperature 190°C (375°F).



## CATEGORY

Slices