



DOUBLE DECKER SQUARES (Topping)

Ingredients

Group 1

Ingredient	KG
MORAH CAKE or Butter	0.250
Brown Sugar	0.250
NZB VANILLA ESSENCE 101	0.010
Coconut	0.030
Milk	0.150
Golden Syrup	0.050
HERCULES BAKING POWDER	0.020
Sultanas	0.375
Walnuts (chopped)	0.375

Total Weight: 1.510

Group 2

Ingredient	KG
BALEC	0.250

Total Weight: 0.250

Group 3

Ingredient	KG
Flour	0.375

Total Weight: 0.375

Method

Cream Group 1 until soft and smooth. Beat in Group 2. Finally add Group 3 and mix until smooth. Spread over first layer. Oven temperature 175°C (350°F). When cold ice with lemon icing and sprinkle with chopped CHOCKEX SUPREME and cut into units 50 x 50mm (2 x 2").



Category

[Toppings](#), [Toppings](#)



Finished Product

[Yield one standard baking tray.](#)

