



GLAZED APRICOT SLICE

Ingredients

Group 1

Ingredient	Weight (%)	KG
Water		0.450
		11
Eggs		0.700
		17.5
		2.000
		50

Total Weight: 3.150

Group 3

Ingredient	Weight (%)	KG
VEGETABLE OIL (CANOLA or SOYABEAN)		0.300
		7.5

Total Weight: 0.300

Method

Place Group 1 in mixing bowl in above order Blend for approximately 1 minute on slow speed. Scrape down. Mix on second speed for 4 minutes. Blend in Group 2 on slow speed. Scrape down. Fold in BAKELS APRICOT FILLING (Do not overmix). Prepare two standard baking trays lined with sweet paste (Recipe No.R520a) to a thickness of 5mm. Spread evenly on both sheets 400g Bakels Southern Apricot Filling. Spread half of the prepared batter on each sheet. Oven temperature 180°C for approximately 35 minutes. When cool glaze with a thin layer of prepared NZB Superfine Fondant. When Fondant is set glaze with Apito Apricot Super Glaze. Let set then cut into desired shapes.



Category

Cakes and Muffins, Slices



Finished Product

2 Standard Baking Trays

