

HOKEY POKEY SLICE

INGREDIENTS

Group 1

Ingredient	KG
Water	0.450
	0.700
BAKELS HOKEY POKEY MUFFIN MIX	2.000
Total Weight:	3.150

Group 2

Ingredient	KG
	0.560
Total Weight:	0.560

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 560g (1lb 6 1/2oz) Soyabean Oil on slow speed. Using Recipe No. R520a line two standard baking trays to a thickness of 5mm. Spread 600g (1lb 8oz) of BAKELS CARAMEL FILLING evenly on each sheet. Evenly divide in two the prepared muffin batter and deposit on Sweet Pastry lined trays. Spread evenly. Bake at 180°C (355°F) for approximately 30 minutes. When cool glaze with a thin film of NZB SUPERFINE FONDANT. When fondant has set cut into desired shapes.



CATEGORY

Slices