

# MALT & RAISIN SQUARES

## INGREDIENTS

### Group 1

| Ingredient           | KG    |
|----------------------|-------|
| MORAH CAKE or Butter | 0.600 |
| Sugar                | 0.800 |
| Malt Extract         | 0.135 |
| Bicarbonate of Soda  | 0.010 |
| Salt                 | 0.010 |
| Raisins (minced)     | 0.600 |
| Total Weight: 2.155  |       |

### Group 2

| Ingredient          | KG    |
|---------------------|-------|
| BALEC               | 0.300 |
| Total Weight: 0.300 |       |

### Group 3

| Ingredient          | KG    |
|---------------------|-------|
| Flour               | 1.600 |
| Total Weight: 1.600 |       |

## METHOD

Cream Group 1 until soft and smooth. Add Group 2. Finally add Group 3 and beat until soft dough is formed. Oven temperature 175°C (350°F). When cold ice with light pink icing and cut into units 50 x 50mm (2 x 2").



## CATEGORY

Slices