

# 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
<b>Total Weight:</b>	<b>2.155</b>

### Group 2

Ingredient	KG
BALEC	0.300
<b>Total Weight:</b>	<b>0.300</b>

### Group 3

Ingredient	KG
Flour	1.600
<b>Total Weight:</b>	<b>1.600</b>

## 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