

# ORANGE FUDGE SLICE

## INGREDIENTS

### Group 1

Ingredient	KG	%
MORAH CAKE	0.800	15.20
<b>Total Weight: 0.800</b>		

### Group 2

Ingredient	KG	%
COUNTRY OVEN DATE AND CARAMEL SLICE MIX	3.000	56.90
Dessicated Coconut	0.600	11.40
Condensed Milk	0.400	7.60
Orange Juice	0.400	7.60
APITO ORANGE PASTE	0.075	1.40
<b>Total Weight: 4.475</b>		

## METHOD

Melt Group 1 Add to Group 2 and place in mixing bowl. Using beater blend together on low speed until clear. Scrape down. Continue mixing on low speed until ingredients are just combined. Do not over mix. Spread evenly on one standard baking tray. Press firmly with a rolling pin. Bake at 180°C (355°F) for approximately 15 minutes. Do not over bake. Allow to stand in baking tray for approximately 30 minutes before turning out. Decorate with 2kg (5lb) of RTU WHITE ICING flavoured with 40g (1 1/2oz) of APITO ORANGE PASTE. Cut into squares or fingers.



## CATEGORY

Slices