

PEANUT CARAMEL SLICE

INGREDIENTS

Group 1

| Ingredient | KG |
|-------------------------------|-------|
| SLICE BASE MIX | 2.000 |
| MORAH CAKE SOFT/Butter (soft) | 0.500 |
| Water | 0.125 |
| Peanuts (roasted) | 0.750 |
| Total Weight: 3.375 | |

Group 2

| Ingredient | KG |
|------------------------|-------|
| BAKELS CARAMEL FILLING | 1.500 |
| Total Weight: 1.500 | |

METHOD

Place Group 1 ingredients in mixing bowl. Blend with beater on slow speed until thoroughly combined. Pin mixture firmly and evenly onto base of a lightly greased baking tray. Bake at 175°C (350°F) for approximately 15 minutes. Cool. Topping Method: Heat BAKELS CARAMEL FILLING in a saucepan to 50°C (120°F). Stir in roasted peanuts. Spread evenly onto prebaked sheet base. Place back into oven for 12 minutes at 170°C (340°F). Remove from oven and mark to desired shape while warm. Cut when cool.



CATEGORY

Slices