



PEANUT CARAMEL SLICE

Ingredients

Group 1

Ingredient	KG
BAKELS 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

Cakes and Muffins, Slices



Finished Product

Yield one standard baking tray.

