

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 low speed until thoroughly combined Pin mixture firmly & evenly onto base of lightly greased baking tray Bake at 175°C for approximately 15 minutes. Cool. Filling Method Heat BAKELS CARAMEL FILLING in a saucepan at 50°C. Stir in walnuts Spread evenly onto prebaked sheet base. Prepare Crumble Topping (as per recipe over) Evenly spread Crumble Topping on sheet. Place back into oven for 15 minutes at 170°C. Remove from oven and mark to desired shape while warm. Cut when cool.



CATEGORY

Slices