

APPLE CINNAMON SLICE

OVERVIEW

09-042

INGREDIENTS

Group Biscuit Base

Ingredient	KG	%
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.175	70.00
Sugar	0.075	30.00
Salt	0.003	1.20
All Purpose Flour	0.250	100.00
Total Weight:	0.503	

Group Caramel Syrup

Ingredient	KG	%
Butter	0.060	-
Brown Sugar	0.100	-
Evaporated Milk	0.015	-
Light corn syrup	0.030	-
Total Weight:	0.205	

Group Cake Base

Ingredient	KG	%
BAKELS CAKE CONCENTRATE	0.010	10.00
All Purpose Flour	0.100	100.00
Sugar	0.100	100.00
BAKELS MARGARINE SPECIAL	0.090	90.00
Eggs	0.060	60.00
Water	0.030	30.00
BAKELS LES FRUITS 50% APPLE	0.090	90.00
Total Weight:	0.480	

Group Cinnamon Sugar

Ingredient	KG	%
Cinnamon powder	0.001	-
Brown Sugar	0.010	-
Total Weight:	0.011	

Yield: 16 pieces (2 x 2" slices)

METHOD

How to do it:

Biscuit Base:

1. Cream together Butta Butteroil Substitute, sugar and salt until light and fluffy.
2. Add flour and mix on low speed until the mixture is thoroughly coated with fat.
3. Form the mixture into a ball and knead several times.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars



FINISHED PRODUCT

Sliced Line

4. Press onto a 9 x 9 x 2-inch baking pan lined with waxed paper.
5. Bake for 7 minutes at 180°C. Set aside.

Caramel Syrup:

1. Melt butter in saucepan.
2. Add brown sugar and milk.
3. Bring to a boil. Lower heat to a simmer and stir for 2 minutes.
4. Add light corn syrup when slightly cool.
5. Pour mixture on top of biscuit base and spread evenly.

Cake Base:

1. Blend Bakels Margarine Special, Bakels Cake Concentrate and flour on low speed.
2. Add sugar. Mix on low speed for 1 minute.
3. Gradually add eggs and water while mixing on low speed for 2 minutes.
4. Continue mixing on medium speed for 5 minutes.
5. Fold in half the amount of Les Fruits Apple.
6. Spread batter on top of glazed biscuit base.
7. Top with remaining Les Fruits Apple 50%.
8. Sprinkle with cinnamon sugar.
9. Bake at 180°C for one hour or until done.