

# APPLE SLICES

## OVERVIEW

21-037

## INGREDIENTS

### Group 1

Ingredient	KG	%
<b><u>BAKELS MUFFIN MIX</u></b>	0.375	100.00
Whole Eggs	0.060	16.00
Vegetable Oil	0.056	15.00
Glucose	0.038	10.00
<b><u>BAKELS LES FRUITS 50% APPLE</u></b>	0.244	65.00
Cinnamon	0.005	1.33
<b>Total Weight:</b> 0.778		

**Yield:** 8 - 16 bars/slices

## METHOD

How to do it:

1. Place eggs, glucose and Bakels Muffin Mix in a mixing bowl.
2. Blend using a cake paddle for approximately 1 minute on low speed.
3. Scrape down and mix on second speed for 4 minutes.
4. Slowly add oil while mixing on low speed.
5. Incorporate cinnamon powder to the Les Fruits 50% Apple filling until well combined.
6. Fold in Les Fruits 50% Apple to the base portion.
7. Deposit in paper-lined, 9"x9" square pan. Sprinkle remaining cinnamon powder on top as desired.
8. Bake at 150°C for 30-40 minutes.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Slices & Bars



## OCCASION

Christmas



## FINISHED PRODUCT

Sliced Line, Sweet Food, Sweet Good