



DISPLAY CONDITIONS

Chilled, Room Temperature



CATEGORY

Slices & Bars



FINISHED PRODUCT

Confectionery

BUKO PANDAN BAR

OVERVIEW

19-121

INGREDIENTS

Group Base

Ingredient	KG	%
BAKELS MUFFIN MIX	0.100	100.00
Eggs	0.016	16.00
Oil	0.015	15.00
Condensed Milk	0.038	37.50
Evaporated Milk	0.038	37.50
Total Weight:	0.206	

Group Coconut Portion

Ingredient	KG	%
PETTINA KOKOMIX	0.500	-
Water	0.200	-
APITO PANDAN PASTE	0.015	-
Total Weight:	0.715	

Group Topping

Ingredient	KG	%
PETTINICE READY-TO-USE WHITE ICING	0.020	-
Total Weight:		0.020

Yield: 10 pcs

METHOD

How to do it:

Base:

1. Mix all ingredients on medium speed for 5 minutes.
2. Deposit batter in greased and lined 8x8-inch pan.
3. Partially bake for 20 to 25 minutes at 180°C.
4. Cool completely and set aside.

Coconut Portion:

1. Mix all ingredients on medium speed for 3 minutes.
2. Evenly spread on top of par-baked base.
3. Bake at 180°C for 30 minutes or until done.

Finish:

1. Heat Pettinice RTU Icing in the microwave until viscous.
2. Transfer into a piping bag, and drizzle over baked, unsliced buko pandan bar. Let it set.
3. Cut bars into desired portion sizes.