



DISPLAY CONDITIONS

Chilled



CATEGORY

Slices & Bars



FINISHED PRODUCT

Sweet Food

CARAMEL BLONDIES

OVERVIEW

17-021

INGREDIENTS

Group Caramel Blondies

Ingredient	KG	%
BAKELS CARAMEL LAVA CAKE MIX	0.360	90.00
All Purpose Flour	0.040	10.00
Water	0.080	20.00
Eggs	0.050	12.50
Sugar	0.070	17.50
Oil	0.075	18.75
Cashew nuts (toasted and chopped)	0.100	25.00
PETTINA NON-TEMPERING LIGHT CHOCOLATE	0.100	25.00
Total Weight:		0.875

Yield: 36 pieces (1.5" x 1.5")

METHOD

How to do it:

1. Blend water, oil, and eggs in a mixing bowl.
2. Add Bakels Caramel Lava Cake Mix, sugar, and all purpose flour. Using a paddle, mix on low speed until well-combined.
3. Add cashew nuts and Non Temp Light Chocolate. Mix on low speed until these are evenly distributed.
4. Deposit batter in a 9" x 9" square pan.
5. Bake at 160°C for 45-50 minutes. Do not overbake. Fresh-baked blondies appear underbaked but will set once cool.
6. Cool completely before cutting.