

CARAMEL-RASPBERRY SLICE

OVERVIEW

09-119

INGREDIENTS

Group 1

Ingredient	KG
Cake Flour	-
Sugar	-
Condensed Milk	-
Egg Yolk	-
BAKELS CAKE CONCENTRATE	-
Oil	-
APITO BUTTA VANILLA ESSENCE	-
Glucose	-
Walnuts	-
Raspberry filling	-
Total Weight: 0.000	

Yield: 32 slices (2.25 by 2.25 inches)

METHOD

How to do it:

1. Mix all ingredients except 50% of the raspberry on low speed for 1 minute.
2. Scrape down.
3. Continue mixing for 3 minutes on medium speed.
4. Place in 2 9"x9" square pans, greased and lined with wax paper. Pipe remaining Les Fruits Raspberry on top and decorate as desired.
5. Bake at 180°C for 30 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars



FINISHED PRODUCT

Sliced Line