

CARAMEL SLICE

OVERVIEW

10-050

INGREDIENTS

Group 1

Ingredient	KG	%
Cake Flour	0.300	100.00
BAKELS CAKE CONCENTRATE	0.015	5.00
Butter	0.240	80.00
Condensed Milk	0.459	153.00
Egg Yolk	0.105	35.00
Sugar	0.210	70.00
BRITE VANILLA EXTRA STRENGTH	0.002	0.50
Nuts	0.030	10.00
Total Weight: 1.361		

Yield: 2 x 9 inch x 9 inch square pans

METHOD

How to do it:

1. Mix all ingredients on low speed for 1 minute.
2. Scrape down.
3. Continue mixing on medium speed for 3 minutes.
4. Place in 2 9"x9" square pans, greased and lined with wax paper.
5. Bake at 180°C for 30 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars



FINISHED PRODUCT

Sliced Line