

# **CEREAL AND HONEY RAISIN BARS**

## **OVERVIEW**

19-125

#### **INGREDIENTS**

#### Group 1

Ingredient	KG	%
BAKELS CEREAL AND HONEY BREAD CONCENTRATE	0.113	30.00
BAKELS MUFFIN MIX	0.263	70.00
Raisins	0.100	26.67
Whole Eggs	0.060	16.00
BAKELS DAIRY BLEND	0.056	15.01
Glucose	0.037	9.87
	Total Weight: 0.628	

Yield: 9 pcs

### **METHOD**

How to do it:

- 1. Place all ingredients into a mixer with paddle attachment.
- 2. Mix on medium speed for about 2-3 minutes.
- 3. Scrape batter and deposit in greased and lined in a 9 x 9-inch square pan. Flatten and spread evenly.
- 4. Bake at 180°C for 20 minutes.



Room Temperature



Slices & Bars



FINISHED PRODUCT

Confectionery