

CHEWY CHOCOLATE REVEL BARS

OVERVIEW

13-034

INGREDIENTS

Group Base

Ingredient	KG	%
All Purpose Flour	0.112	100.00
Bakels Macaron Mix	0.028	25.00
Brown Sugar	0.105	93.75
Butter	0.100	89.38
BAKELS CAKE CONCENTRATE	0.005	4.38
Quick-cooking oats	0.126	112.50
Eggs	0.050	44.38
Total Weight:	0.526	

Group Chocolate Topping

Ingredient	KG	%
FINO DARK CHOCOLATE BUTTONS (chopped)	0.168	150.00
Condensed Milk	0.196	175.00
Butter	0.013	11.25
Total Weight:	0.377	

Yield: 12 bars

METHOD

How to do it:

Base:

1. Combine flour, oats and Bakels Cake Concentrate in a bowl. Set aside.
2. Cream butter and brown sugar on medium speed for 3 minutes. Scrape.
3. Add eggs and mix on medium speed for 1 minute.
4. Gradually add dry ingredients into the mixture. Mix until incorporated.
5. Press 2/3 of the oat mixture onto the bottom of a 7.5" x 7.5" square pan lined with waxed paper.
6. Spread chocolate mixture over oat mixture. Scatter remaining oat mixture over the chocolate.
7. Bake at 175°C for 25 minutes or until top is lightly browned. Chocolate mixture will still look moist.
8. Cool and cut into bars.

Cream cheese layer:

1. Combine ingredients and cook using a double boiler until smooth.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars



FINISHED PRODUCT

Sliced Line