

CHEWY FRUIT SLICE

OVERVIEW

00-008

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	0.100	100.00
BAKELS BAKING POWDER	0.006	6.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.080	80.00
Brown Sugar	0.140	140.00
Eggs	0.100	100.00
Salt	0.002	2.00
BRITE VANILLA EXTRA STRENGTH	0.005	5.00
Glazed fruits	0.100	100.00
Raisins	0.025	25.00

Total Weight: 0.558

Yield: 24 slices x 2" squares

METHOD

How to do it:

1. Soak glazed fruits and raisins in rum or brandy or sherry.
2. Blend sugar and Butta Butteroil Substitute for 2 minutes at first speed using a paddle. Scrape down.
3. Add eggs and Brite Vanilla Regular gradually while blending at 1st speed.
4. Add all purpose flour, salt and Bakels Baking Powder then continue blending at 2nd speed for 2 minutes.
5. Add soaked glazed fruits and raisins.
6. Bake at 180°C for 13 minutes. Pan: 12"x 8" x ¾ in.
7. Cool, slice and dust with powdered sugar.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars