

CHOCO CRUNCH BARS

OVERVIEW

09-124

INGREDIENTS

Group Biscuit Base

Ingredient	KG	%
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.145	58.00
Sugar	0.075	30.00
All Purpose Flour	0.250	100.00
Total Weight:	0.470	

Group Batter

Ingredient	KG	%
Fino Chocolate Cake Mix	0.500	100.00
Water	0.250	50.00
Eggs	0.125	25.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.063	12.50
Total Weight:	0.938	

Group Topping

Ingredient	KG	%
Rice Crispies	-	-
Total Weight:	0.000	

Yield: 25 pieces x 2" x 2" squares

METHOD

How to do it:

Biscuit base:

1. Cream Butta Butteroil Substitute and sugar until light and fluffy.
2. Add flour and mix on low speed until thoroughly coated with butter.
3. Form the mixture into dough and knead several times.
4. Press onto a 9" x 9" baking tray using a rolling pin. Set aside.

Batter:

1. Blend Fino Chocolate Cake Mix and Butta Butteroil Substitute on low speed for 1 minute.
2. Add eggs and water, mix at second speed for 4 minutes.
3. Pour batter on the biscuit base and bake for 25 minutes at 175°C. Do not bake it completely.
4. Remove the baking tray from the oven and sprinkle rice crispies on top of the cake.
5. Return the baking tray into the oven and bake for 5 more minutes or until done.
6. Cool then cut into squares.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars