

# CHOCO MINT CHEESECAKE BARS

## OVERVIEW

14-004

## INGREDIENTS

### Group Cheesecake Layer

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.250	100.00
Water	0.188	75.00
Eggs	0.063	25.00

**Total Weight:** 0.500

### Group Brownie layer

Ingredient	KG	%
Fino Chocolate Cake Mix	0.300	100.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.030	10.00
Eggs	0.030	10.00
Water	0.090	30.00
Light corn syrup	0.015	5.00
APITO PEPPERMINT PASTE	0.002	0.30

**Total Weight:** 0.467

### Group Topping

Ingredient	KG	%
Cashew nuts (toasted and chopped)	0.010	-

**Total Weight:** 0.010

**Yield:** 24 pieces x 1" x 1.5"

## METHOD

How to do it:

Cheesecake Layer:

1. Combine all the ingredients in a mixing bowl.
2. Mix on high speed for 1 minute using a whisk.
3. Scrape down and mix on high speed for 4 minutes.
4. Set aside.

Brownie Layer:

1. Combine Butta Butteroil Substitute, eggs, water, light corn syrup, and Apito Peppermint Paste in a mixing bowl. Mix on low speed for 1 minute using a paddle.
2. Add Fino Chocolate Cake Mix and mix on medium speed for 4 minutes.
3. Deposit batter in a greased and lined 9" x 9" pan.
4. Pour the cheesecake mixture on top.
5. Top with cashew nuts.
6. Bake at 170°C for 20-25 minutes.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Slices & Bars



## FINISHED PRODUCT

Sliced Line