

# CHOCOLATE REVEL BARS

## OVERVIEW

09-109

## INGREDIENTS

### Group Base

Ingredient	KG	%
All Purpose Flour	0.140	100.00
Brown Sugar	0.105	75.00
Butter	0.100	71.50
BAKELS CAKE CONCENTRATE	0.005	3.50
Quick-cooking Rolled Oats	0.126	90.00
Eggs	0.050	35.50
<b>Total Weight:</b> 0.526		

### Group Chocolate Topping

Ingredient	KG	%
FINO DARK CHOCOLATE BUTTONS (chopped)	0.168	120.00
Condensed Milk	0.196	140.00
Butter	0.013	9.00
<b>Total Weight:</b> 0.377		

**Yield:** 25 pieces (1.5 inches x 1.5 inches)

## 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 7.5x7.5" square pan lined with wax paper.
6. Spread chocolate mixture over the 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.

Chocolate Topping:

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



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Slices & Bars



## FINISHED PRODUCT

Sliced Line