

# DOUBLE CHOCOLATE COCONUT BARS

## OVERVIEW

18-024

## INGREDIENTS

### Group Base

Ingredient	KG	%
BAKELS PREMIER CHOCOLATE MUFFIN MIX	0.300	100.00
Sugar	0.053	17.67
Eggs	0.038	12.67
Oil	0.056	18.67
Coconut Milk	0.060	20.00
<b>Total Weight:</b>	<b>0.507</b>	

### Group Coconut Filling

Ingredient	KG	%
Desiccated Coconut	0.030	-
Coconut Milk	0.120	-
BAKELS CARAMEL CREAM	0.080	-
BRITE VANILLA EXTRA STRENGTH	0.005	-
Walnuts	0.030	-
<b>Total Weight:</b>	<b>0.265</b>	

### Group Toppings

Ingredient	KG	%
PETTINA NON-TEMPERING DARK CHOCOLATE	0.100	-
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.010	-
<b>Total Weight:</b>	<b>0.110</b>	

**Yield:** 16pcs (2"x 2" each)

## METHOD

How to do it:

1. Combine coconut milk and desiccated coconut and boil in a saucepan.
2. Mix boiled coconut milk and desiccated coconut to Caramel Cream, Brite Vanilla Extra Strength and walnut until evenly distributed. Set aside.
3. Blend coconut milk, water and eggs in a mixing bowl. Add Bakels Premier Chocolate Muffin Mix and sugar and mix for 1 minute at medium speed.
4. Deposit the batter on an 8" x 8" square pan. Top with the coconut filling.
5. Bake for 35-40 minutes at 180°C.
6. Cool then top with NT Dark Chocolate.
7. Let stand at room temperature until set.
8. Slice and drizzle with NT White Chocolate.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Slices & Bars