



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Pastries



FINISHED PRODUCT

Brownie, Dessert, Sweet Food,
Sweet Good

DULCE DE LECHE GOOEY BARS

OVERVIEW

19-015

INGREDIENTS

Group Base

Ingredient	KG	%
Cake Flour	0.150	100.00
Brown Sugar	0.225	150.00
Eggs	0.050	33.33
BAKELS DAIRY BLEND	0.113	75.00
BAKELS BAKING POWDER	0.003	1.67
BRITE VANILLA EXTRA STRENGTH	0.014	9.33
Rolled Oats	0.095	63.33
Total Weight:	0.650	

Group Filling

Ingredient	KG	%
All Purpose Cream	0.050	-
BAKELS DULCE DE LECHE	0.050	-
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.150	-
Cashew nuts	0.050	-
Total Weight:		0.300

Yield: 16 pcs 4" x 4" bars

METHOD

How to do it:

Base:

1. Cream butter and brown sugar on medium speed for 2 minutes.
2. Add eggs and Brite Vanilla Extra Strength on low speed.
3. Add all the dry ingredients.
4. Divide the oatmeal dough into 2 equal portions.
5. Deposit 1 portion in a 8" x 8" square pan.
6. Bake at 180°C for 15 minutes.
7. Set aside and add spread Bakels Dulce de Leche filling on top.
8. Layer it again with the unbaked oatmeal dough and bake at 180°C for 30 minutes.

Dulce de Leche Filling:

1. Heat all purpose cream on a pot over medium heat.
2. Immediately after boiling, pour the cream over the chopped chocolates and allow to stand for 5 minutes. Whisk until smooth.
3. Fold-in Bakels Dulce De Leche on the ganache and cashew.