

# **GRAIN CHOCO CHIP BARS**

## **OVERVIEW**

99-015

### **INGREDIENTS**

#### Group 1

Ingredient	KG	%
Fino Cookie Mix	0.500	100.00
FINO GRAIN BASE	0.125	25.00
Water	0.100	20.00
Butter	0.150	30.00
Chocolate block (chopped)	0.075	15.00
	Total Weight: 0.950	

Yield: 9 pieces x 100g dough

### **METHOD**

How to do it:

- 1. Combine Fino Grain Base and water, soak for 45 minutes.
- 2. Pre-heat oven to 180°C. Grease and paper-line 4in x 2.5in baking pans.
- 3. Blend Fino Cookie Mix and softened butter for 1 minute on slow speed.
- 4. Scrape down the sides of the bowl and soaked Fino Grain Base.
- 5. Blend on low speed until combined. Do not overmix.
- 6. Fold in chopped chocolate.
- 7. Transfer dough into prepared pan.
- 8. Bake for 30 minutes. Let cool before cutting to desired size.



Room Temperature



Slices & Bars



FINISHED PRODUCT

Sliced Line