

LEMON SQUARES

OVERVIEW

11-011

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	0.250	100.00
Powdered sugar	0.120	48.00
Butter (melted)	0.225	90.00
Total Weight:	0.595	

Group 2

Ingredient	KG	%
Eggs	0.100	-
Sugar	0.200	-
BAKELS CAKE CONCENTRATE	0.003	-
Cake Flour	0.100	-
Water	0.035	-
Fresh Lemon Juice	0.035	-
APITO LEMON PASTE	0.005	-
Lemon rind (grated)	0.001	-
Total Weight:	0.479	

Group 3

Ingredient	KG	%
Powdered sugar	-	-
Total Weight:	0.000	

Yield: 1 pan x 8" x 12"x 1" (24 pieces – 2" x 2")

METHOD

How to do it:

1. Blend all purpose flour, powdered sugar and melted butter until homogeneous. Press onto the bottom of a greased 8"x12"x1" pan.
2. Bake at 175°C for 20 minutes or until golden brown. Set aside.
3. Whip eggs until light, approximately 3 minutes on high speed. Combine sugar, Bakels Cake Concentrate lemon rind (optional) and remaining all purpose flour. Fold into the eggs.
4. Combine Apito Lemon Paste, lemon juice and water then fold into the mixture. Pour over prepared crust and bake at 175°C for 45 minutes or until bars are set.
5. Allow to cool then dust with confectioner's sugar. Cut into bars.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars



FINISHED PRODUCT

Sliced Line