



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars



FINISHED PRODUCT

Sliced Line

LES FRUIT APPLE CRUMBLE

OVERVIEW

19-074

INGREDIENTS

Group Base

Ingredient	KG	%
BAKELS DAIRY BLEND	0.350	70.00
White Granulated Sugar	0.300	60.00
Whole Eggs	0.300	60.00
All Purpose Flour	0.500	100.00
Total Weight:	1.450	

Group Filling

Ingredient	KG	%
	0.300	-
Total Weight:	0.300	

Group Streusel

Ingredient	KG	%
BAKELS DAIRY BLEND	0.175	35.00
White Granulated Sugar	0.150	30.00
All Purpose Flour	0.275	55.00
Total Weight: 0.600		

Yield: 11 x 15 x 2

METHOD

How to do it:

1. Cream the butter and sugar for 7 minutes in medium speed until fluffy.
2. Turn to low speed. Add the eggs one at a time. Blend for another 3 minutes in medium speed.
3. Fold in the sifted all-purpose flour.
4. Deposit in a clean jelly roll tray with baking paper.
5. Spread the Ready to use and bake stable Bakels Les Fruit Apple Filling.
6. For the Streusel/Crumble, Combine all the ingredients in a bowl. Make sure that the cubed butter is cold.
7. Do the rub-in method. Put the crumble.
8. Bake at 190C. Cool down. Slice, serve and enjoy.
9. You can also use Les Fruit Dark Cherry, Les Fruit Apple, Les Fruit Blueberry, Les Fruit Kiwi, Les Fruit Pomegranate & Les Fruit Cranberry.