

# MARBLE BUTTER SLICE

## OVERVIEW

00-032

## INGREDIENTS

### Group 1

Ingredient	KG	%
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.175	70.00
Sugar	0.285	114.00
Fino Cake Emulsifier	0.010	4.00
Salt	0.003	1.00
Whole Eggs	0.175	70.00
BRITE VANILLA EXTRA STRENGTH	0.001	0.80
BAKELS BAKING POWDER	0.003	1.00
Cake Flour	0.250	100.00
Evaporated Milk	0.025	10.00
Water	0.130	52.00
BAKELS ALKALIZED COCOA POWDER	0.013	5.00
Baking soda	0.001	0.40
Water	0.025	10.00
<b>Total Weight:</b> 1.095		

**Yield:** 2 loaves x 500 grams

## METHOD

How to do it:

1. Cream Butta Butteroil Substitute, sugar, Fino Cake Emulsifier and salt at low speed for 2 minutes.
2. Add whole eggs and Brite Vanilla Regular gradually, creaming thoroughly after each addition.
3. Add Fino Double Acting Baking Powder and cake flour alternately with evaporated milk and water.
4. Continue mixing for 2 minutes and shift to slow speed then mix for 30 seconds.
5. Separate 1/3 of the batter for the chocolate portion. Add Bakels Alkalized Cocoa Powder, baking soda and water to this portion.
6. Combine the two portions, creating a marble effect.
7. Pour in two 3 x 3 x 6 inch rectangular pans.
8. Bake at 180°C for 40 minutes.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Slices & Bars



## FINISHED PRODUCT

Sliced Line