BAKELS
BAKERY INGREDIENTS SINCE 1904

www.bakelsph.com

MIXED BERRIES CHEESE BARS

OVERVIEW

11-034

INGREDIENTS

Group 1

Ingredient	KG	%
Cake Flour	0.300	100.00
Baking soda	0.005	1.67
Quick-cooking oats	0.190	63.33
Butter	0.225	75.00
Brown Sugar	0.450	150.00
Eggs	0.103	34.27
BRITE VANILLA EXTRA STRENGTH	0.018	5.87
	Total Weight: 1.290	

Group 2

Ingredient	KG	%
Cream Cheese	0.225	-
Sugar	0.053	-
Condensed Milk	0.076	-
BAKELS WHITE CHOCOLATE TRUFFLE (Heat & Pour)	0.060	-
Eggs	0.103	-
BRITE VANILLA EXTRA STRENGTH	0.014	-
BAKELS LES FRUITS 50% BLUEBERRY	0.043	-
Raspberry filling	0.043	-
BAKELS LES FRUITS 50% STRAWBERRY	0.043	-
	Total Weight: 0.659	

METHOD

How to do it:

Oatmeal Dough:
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 9" x 9" square pan.
6. Bake at 180°C for 15 minutes.

Cream Cheese Layer:
1. Cream sugar and cream cheese for 5 minutes.
2. Add eggs and Brite Vanilla Extra Strength. Mix on low speed for 1 minute.
3. Heat Bakels Condensed Milk in a double boiler.
4. Add Bakels White Chocolate Truffle.
5. Pour the condensed milk-white chocolate truffle mixture on top of the pre-baked crust.
6. Top with the remaining oatmeal dough. Bake at 150°C for 45-55 minutes.

DISPLAY CONDITIONS

Room Temperature

CATEGORY

Slices & Bars

FINISHED PRODUCT

Sliced Line