

RED VELVET SMORES

OVERVIEW

19-155

INGREDIENTS

Group Cracker

| Ingredient | KG | % |
|----------------------------|-------|--------|
| BAKELS RED VELVET CAKE MIX | 0.200 | 100.00 |
| Bread Flour | 0.290 | 145.00 |
| Cinnamon powder | 0.006 | 3.00 |
| Cloves (ground) | 0.002 | 1.00 |
| BAKELS DAIRY BLEND | 0.100 | 50.00 |
| Honey | 0.060 | 30.00 |
| Fresh Milk | 0.080 | 40.00 |

Total Weight: 0.738

Group Marshmallow Filling

| Ingredient | KG | % |
|----------------|-------|---|
| Marshmallows | 0.100 | - |
| Condensed Milk | 0.010 | - |

Total Weight: 0.110

Yield: 50 pcs

METHOD

How to do it:

Cracker:

1. Melt Bakels Dairy Blend, and add in the milk and honey. Mix thoroughly and set aside.
2. In a mixing bowl, mix altogether the Bakels Red Velvet Cake Mix, bread flour and spices.
3. Pour in the milk mixture and blend until well incorporated.
4. Rest the dough for 1 hour in the chiller before sheeting.
5. Roll the dough to the desired thickness and shape.
6. Place on a baking sheet and bake for 8 minutes in 150oC oven.
7. Cool down and set aside.

Marshmallow Filling:

1. Melt the marshmallow in a mixing bowl over a Bain Marie.
2. Add the condensed milk and blend well.
3. Place in a piping bag with round tip.

Assembly:

1. Pipe melted marshmallow mixture on top of one cracker and sandwich with another. Press firmly together.
2. For best results, drizzle or dip into melted Fino Dark Chocolate Buttons.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Biscuit