



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars



FINISHED PRODUCT

Confectionery

SLICED BLUEBERRY BARS

OVERVIEW

19-154

INGREDIENTS

Group Base

Ingredient	KG	%
BAKELS MUFFIN MIX	0.500	100.00
All Purpose Flour	0.100	20.00
Eggs	0.100	20.00
Cooking Oil	0.100	20.00
Glucose	0.050	10.00
Rolled Oats	0.040	8.00
BAKELS LES FRUITS 50% BLUEBERRY	0.200	40.00
Total Weight:		1.090

Group Cheese Crumbs

Ingredient	KG	%
Cheddar Cheese (grated)	0.100	-
All Purpose Flour	0.050	-
Powdered sugar	0.120	-
Milk Powder	0.120	-
BAKELS DAIRY BLEND	0.050	-
Total Weight: 0.440		

Yield: 30 pcs

METHOD

How to do it:

1. In a stand mixer with paddle attachment, blend together Bakels Muffin Mix, all purpose flour, eggs, glucose, rolled oats and cooking oil.
2. Deposit the batter into a prepared jelly roll pan.
3. Top with Les Fruits Blueberry 50% and swirl using toothpick.
4. Meanwhile, blend all cheese crumbs ingredients by hand, until crumbs form.
5. Top the prepared base with the cheese crumbs.
6. Bake for 40 minutes at 180°C, or until done.
7. Cool down before slicing.