



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.