



SOY AND LINSEED BARS

OVERVIEW

19-087



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars



FINISHED PRODUCT

Sliced Line

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS MUFFIN MIX	0.275	100.00
Whole Eggs	0.060	16.00
Vegetable Oil	0.056	15.00
Glucose	0.038	10.00
BAKELS SOY AND LINSEED BREAD CONCENTRATE	0.100	65.00
Nuts	0.030	8.00

Total Weight: 0.559

Yield: 19 pieces (1"x 1")

METHOD

How to do it:

1. Place eggs, glucose and Bakels Muffin Mix and Soy and Linseed Concentrate in a mixing bowl.
2. Blend using a cake paddle for approximately 1 minute on low speed.
3. Scrape down and mix on second speed for 4 minutes.
4. Slowly add oil while mixing on low speed.
5. Add a portion of diced nuts and mix on low speed for 30 seconds.
6. Deposit in paper-lined, 9" x 9" square pan. Sprinkle remaining diced nuts on top.
7. Bake at 150°C for 30-40 minutes.