



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars



FINISHED PRODUCT

Confectionery

WHITE CHOCOLATE AND CARAMEL BAR

OVERVIEW

19-131

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	0.540	100.00
BAKELS DAIRY BLEND	0.240	44.44
Brown Sugar	0.360	66.67
Whole Eggs	0.100	18.52
APITO BUTTA VANILLA ESSENCE	0.010	1.85
BAKELS BAKING POWDER	0.005	0.93
Salt	0.002	0.46
PETTINA NON-TEMPERING WHITE CHOCOLATE (chopped)	0.360	66.67

Total Weight: 1.617

Yield: 30pcs

METHOD

How to do it:

1. Mix the melted Dairy Blend and sugar until smooth. Cool down to room temperature.
2. Beat the eggs and Apito Butta Vanilla into the sugar mixture.
3. Add flour, Bakels Baking Powder, and salt, and mix until the batter becomes thick and smooth.
4. Fold in the chopped Pettina Non-temp White Chocolate.
5. Pour the batter onto the prepared lined pan and spread evenly.
6. Bake at 170-180°C for 25-30 minutes.
7. Let it cool and decorate it with chopped walnuts and Bakels Whipping Cream, if desired.