

YUMMY FRUIT BARS

OVERVIEW

12-061

INGREDIENTS

Group Batter

Ingredient	KG	%
All Purpose Flour	0.185	100.00
Brown Sugar	0.200	108.11
Whole Eggs	0.050	27.03
Butter (melted)	0.065	35.14
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.065	35.14
APITO BUTTA VANILLA ESSENCE	0.008	4.32
BAKELS OVALETT	0.008	4.32
BAKELS BAKING POWDER	0.002	1.08
Glucose	0.100	54.05
Cashew nuts	0.055	29.73
BAKELS LES FRUITS/UNIFIL Variants	0.100	54.05
Total Weight:		0.838

Group Variants

Ingredient	KG	%
BAKELS UNIFIL STRAWBERRY	0.100	-
BAKELS UNIFIL BLUEBERRY	0.100	-
Total Weight:		0.200

Yield: one 9"x 9" tray

METHOD

How to do it:

1. Beat eggs until well combined.
2. Add melted butter, Butta Butteroil Substitute, brown sugar, Ovalett Cake Emulsifier and Apito Butta Vanilla Essence. Beat on medium speed until creamy.
3. Sift together all purpose flour and Bakels Baking Powder. Fold into egg mixture.
4. Add glucose, fruit filling and nuts. Mix until well-combined.
5. Spoon into a greased and lined 9" square pan. Bake at 180°C for 40-45 minutes.
6. Cool in pan before cutting into desired size.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars



FINISHED PRODUCT

Sliced Line