



Cakes and Muffins - Slices

Recipe No:
R526 - R526j

ALMOND SLICE

USING BAKELS SLICE BASE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	BAKELS SLICE BASE MIX	2.000
	MORAH CAKE or Butter	0.500
	Water	0.125
	NZB ALMOND ESSENCE	0.010

Total Weight **2.635**

- Method:**
1. Place ingredients in mixing bowl.
 2. Blend with beater on slow speed until all ingredients are thoroughly combined.
 3. Do not over mix.
 4. Pin mix firmly and evenly onto a light greased baking tray.
 5. Bake base at 180°C (356°F) for approximately 20 minutes.
 6. Sprinkle 100g sliced almonds over base.
 7. Evenly spread 850g (2lb 2oz) hot caramel topping using Recipe No. R603a onto base.
 8. Let caramel set, then cut into desired shapes.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.

Yield: Yield: One standard baking tray.