



Cakes and Muffins - Slices

**Recipe No:**  
**R728 - R728b**

**HOKEY POKEY SLICE**

USING BAKELS HOKEY POKEY MUFFIN MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Water	0.450
	Eggs 6	0.700
	BAKELS HOKEY POKEY MUFFIN MIX	2.000
2	SOYABEAN OIL	0.560
<b>Total Weight</b>		<b>3.710</b>

- Method:**
1. Place Group 1 in mixing bowl in above order.
  2. Blend for approximately 1 minute on slow speed.
  3. Scrape down.
  4. Mix on second speed for 4 minutes.
  5. Blend in 560g (1lb 6 1/2oz) Soyabean Oil on slow speed.
  6. Using Recipe No. R520a, line two standard baking trays to a thickness of 5mm.
  7. Spread 600g (1lb 8oz) of BAKELS CARAMEL FILLING evenly on each sheet.
  8. Evenly divide in two the prepared muffin batter and deposit on Sweet Pastry lined trays.
  9. Spread evenly.
  10. Bake at 180°C (355°F) for approximately 30 minutes.
  11. When cool glaze with a thin film of NZB SUPERFINE FONDANT.
  12. When fondant has set, cut into desired shapes.

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.  
For an alternative finish, dust with FIL-O-FINE DUSTING SUGAR.

**Yield:** Yield: Two standard baking trays.