

BAKELS BUTTER BARS — CHOCOLATE CHERRY (USING PETTINA CHOCOLATE CAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Pettina Chocolate Cake Mix	3.000
Butter	0.300
Instant Clearjel	0.040
Total Weight:	3.340

Group 2

Ingredient	KG
Egg	0.800
Water (Variable)	1.000
Total Weight:	1.800

Group 3

Ingredient	KG
Cherries	0.800
Total Weight:	0.800

Yield: Place half a cherry on diagonal corners of the bar. Place chocolate shavings down the middle of the bar.

METHOD

1. Place Group 1 in mixing bowl and whisk for 2-3 minutes on 2nd speed to rub butter through dry ingredients.
2. DO NOT FORM A PASTE.
3. Add half of Group 2 to mixing bowl.
4. Whisk for 1 minute on low speed.
5. Scrape down.
6. Add the balance of Group 2.
7. Whisk for 5 minutes on top speed, then for 2 minutes on 2nd speed.
8. During the last few seconds of mixing, add Group 3.
9. Finish folding Group 3 by hand.
10. Oven temperature 190°C.
11. To finish ice with pale maraschino icing.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Butter and Golden Cherry Bars