

# BAKELS BUTTER BARS — CHOCOLATE GINGER BARS (USING PETTINA CHOCOLATE CAKE MIX)

## INGREDIENTS

### Group 1

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

### Group 2

Ingredient	KG
Egg	0.800
Water (Variable)	1.000
<b>Total Weight:</b>	<b>1.800</b>

### Group 3

Ingredient	KG
Glace Ginger (chopped)	0.800
<b>Total Weight:</b>	<b>0.800</b>

**Yield:** Drizzle CHOCKEX SUPREME over icing. Place a row of thinly sliced glacé ginger 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. Scrape down.
5. Add the balance of Group 2.
6. Whisk for 5 minutes on top speed, then for 2 minutes on 2nd speed.
7. During the last few seconds of mixing, add Group 3.
8. Finish folding Group 3 by hand.
9. Oven temperature 190°C.
10. To finish cover with vanilla icing.



### CATEGORY

Bakery, Patisserie



### FINISHED PRODUCT

Butter and Golden Cherry Bars