

BAKELS BUTTER BARS – CHOCOLATE GINGER BARS (USING PETTINA CHOCOLATE CAKE MIX)



CAKES & BAKERY

Bakery, Patisserie



FINISHED PRODUCT

INGREDIENTS

Group 1

Ingredient

Pettina Chocolate Cake Mix
Butter
Instant Clearjel

Group 2

Ingredient

Egg
Water (Variable)

Group 3

Ingredient

Glace Ginger (chopped)

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.

3.000
Butter and Golden Cherry Bars
0.300
0.040
Total Weight: 3.340

KG
0.800
1.000
Total Weight: 1.800

KG
0.800
Total Weight: 0.800