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DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Butter and Golden Cherry Bars

BAKELS BUTTER BARS – GOLDEN CHERRY BARS (USING BAKELS ALL-IN BUTTACAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Bakels All-In Buttacake Mix	1.000
Butter	0.070
Instant Clearjel	0.020
Total Weight: 1.090	

Group 2

Ingredient

Water (Variable)

KG

0.600

Total Weight: 0.600

Group 3

Ingredient

Glace Cherries (chopped)

KG

0.400

Total Weight: 0.400

Yield: Variations can be achieved by substituting the glacé cherries with 400 g of other fruits such as banana, date & walnuts, apple & cinnamon etc.

METHOD

1. Place Group 1 in mixing bowl and whisk for 2-3 minutes on 2nd speed to rub butter through the dry ingredients (do not form a paste).
2. Add half of Group 2 to mixing bowl and mix until smooth.
3. Add the balance of Group 2.
4. Scrape down.
5. Whisk on top speed for 3-5 minutes depending on speed of mixer.
6. Blend Group 3 through on low speed.
7. Oven temperature 170°C.