



## CATEGORY

Bakery



## FINISHED PRODUCT

Buttacake

# BAKELS BUTTER BARS – LUNCHEON BARS (USING BAKELS BUTTACAKE MIX)

## OVERVIEW

Bakels Butter Bars – A Luncheon Bar using Bakels Buttacake Mix.

## INGREDIENTS

### Group 1

Ingredient	KG
Bakels Buttacake Mix	3.000
Butter	0.210
Instant Clearjel	0.090
<b>Total Weight:</b>	<b>3.300</b>

### Group 2

Ingredient	KG
Egg	0.675
Water (Variable)	1.125
Apito Flavouring Paste- Special Fruit Cake	0.050
<b>Total Weight:</b>	<b>1.850</b>

### Group 3

Ingredient

Sultanas

Mixed Peel

KG

0.900

0.150

**Total Weight:** 1.050

### METHOD

1. Mix 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 1/2 of Group 2 to mixing bowl
3. Mix until smooth
4. Add the balance of Group 2
5. Scrape Down
6. Whisk on top speed for 3-5 minutes depending on 2nd speed of mixer
7. Blend Group 3 through on low speed
8. Oven temperature 170°C