

# BAKELS BUTTER BARS – MOCHA PECAN BARS (USING PETTINA CHOCOLATE CAKE MIX)

## INGREDIENTS

### Group 1

Ingredient	KG
Pettina Chocolate Cake Mix	3.000
Butter	0.300
Instant Clearjel	0.040
Apito Coffee Flavouring Paste	0.060
<b>Total Weight:</b>	<b>3.400</b>

### Group 2

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

### Group 3

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

**Yield:** Add chocolate shavings on either side of pecan nut.

## 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 and whisk for 1 minute on low speed.
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, ripple coffee icing over bar.



### CATEGORY

Bakery, Patisserie



### FINISHED PRODUCT

Cake