



## CATEGORY

Bakery, Patisserie



## FINISHED PRODUCT

Slices

# BLUEBERRY CREAM CHEESE SLICE

## OVERVIEW

Using Apito Utility Cake Mix

A light blue coloured cheese slice

## INGREDIENTS

### Group 1

Ingredient	KG
Apito Utility Cake Mix	2.000
Cake Margarine - Medium Grade	0.400
Coconut (fine)	0.500
<b>Total Weight:</b>	<b>2.900</b>

### Group 2

Ingredient	KG
Bakels Blueberry Pie Filling	1.000
<b>Total Weight:</b>	<b>1.000</b>

### Group 3

#### Ingredient

Pettina Cheesecake Mix

Water

KG

1.000

1.000

**Total Weight:** 2.000

### METHOD

1. Melt margarine.
2. Mix through coconut and APITO UTILITY CAKE MIX.
3. Spread onto standard size baking tray.
4. Press down firmly and evenly.
5. Bake at 180° for approximately 10 minutes.
6. When baked spread BAKELS BLUEBERRY PIE FILLING on top.
7. Whisk PETTINA CHEESECAKE MIX and water together for 1 minute on slow, then on top speed for 5 minutes.
8. Spread on top of the BAKELS BLUEBERRY PIE FILLING.
9. Dust with nutmeg and bake for a further 10 minutes at 180°C.
10. Leave to cool then cut into slices.