



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Butter Bars

BUTTER BARS – DATE BARS (USING PETTINA NUT AND FRUIT LOAF MIX)

INGREDIENTS

Group 1

Ingredient	KG
Pettina Fruit and Nut Loaf Mix	3.000
Butter	0.300
Total Weight:	3.300

Group 2

Ingredient	KG
Egg	0.525
Water (Variable)	1.425
Dates (chopped)	0.600
Total Weight:	2.550

METHOD

1. Place Group 1 in mixing bowl and blend for 2-3 minutes on low speed to rub butter through the dry ingredients. (Do not form a paste)
2. Add Group 2 and blend for 1 minute on low speed.
3. Scrape down.
4. Blend for a further 2 minutes on low speed.

5. Oven temperature 170°C.