



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Buttecake, Butter and Golden
Cherry Bars

BUTTER BARS – GOLDEN CHERRY BARS (USING BAKELS BUTTACAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Bakels Buttacake Mix	3.000
Butter	0.210
Instant Clearjel	0.090
Total Weight:	3.300

Group 2

Ingredient	KG
Egg	0.675
Water (Variable)	1.125
Total Weight:	1.800

Group 3

Ingredient	KG
Glaze Cherries	1.200
Total Weight:	1.200

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 ½ 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.