



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Cake, Caramel Slice

## CHOCOLATE CARAMEL SLICE

### OVERVIEW

Chocolate Caramel Slice – Using Bakels Mud Cake Mix.

### INGREDIENTS

#### Group 1

Ingredient	KG
Bakels Mud Cake Mix	3.000
Water (Variable)	0.750
Egg	0.400
Pettina Chocolate Paste	0.060
Cake Margarine - Medium Grade	0.100
<b>Total Weight:</b>	<b>4.310</b>

**Yield:** The above recipe is suitable for one standard baking tray

### METHOD

1. Place all ingredients in mixing bowl
2. Blend on low speed for 1 minute
3. Scrape Down
4. Continue to mix on low speed for a further 2 minutes

5. Spread on papered tray
6. Bake at oven temperature 190°C
7. Allow to completely cool
8. Spread approx. 1kg of 419352 BAKELS MILLIONAIRES CARAMEL
9. Allow to set/form skin
10. Pour on approximately 400g of 514002 BAKELS RTU CHOC GANACHE
11. Allow to set and then cut to size