



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Slices

CORNFLAKE SLICE (USING ACTIWHITE)

INGREDIENTS

Group 1

Ingredient	KG
Sugar	0.900
Honey	0.450
Actiwhite Solution	0.300
Milk (fresh)	0.100
Butter	0.050
Total Weight:	1.800

Group 2

Ingredient	KG
Bakers Flour	0.150
Cornflakes	0.600
Total Weight:	0.750

Yield: ACTIWHITE solution prepared from 75g ACTIWHITE to 500g of water.

METHOD

1. Place Group 1 in saucepan and melt gently.
2. When hot add the flour followed by the cornflakes.
3. When cool spread on a standard baking tray, which has been lined with sweetpaste and spread with

raspberry jam.

4. Oven temperature 180°C.

5. When cold, cut into fingers and dip one end in CHOCKEX SUPREME.