

Oils, Margarines and Shortenings - Margarines and Shortenings
Cookies & Biscuits -
Cakes, Muffins and Cookies -
Colourings, Essences and Pastes - Pastes

Recipe No:
R750 - R750j

NUTTY FLAKES

USING [MORAH CAKE MEDIUM TWIN](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	MORAH CAKE (MEDIUM)	1.025
	Butter	0.215
	Brown Sugar	1.180
	Golden Syrup	0.590
	Salt	0.015
2	APITO EGG YELLOW COLOUR	0.000
	APITO ORANGE PASTE	0.000
3	Milk Powder	0.170
	Bicarbonate of Soda	0.300
	Water	0.285
4	Coconut	0.115
	Rolled Oats	1.195
	Flour	1.360

Total Weight	6.450
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Method:

1. Cream together Group 1 for 10 minutes
2. Add Group 2
3. Dissolve Group 3 in water and add to Group 1
4. Add Group 4 in order of above.
5. Make into a soft dough
6. Scale at 30 grams per unit
7. Batter Temperature 20°C
8. Oven Temperature 190-204°C
9. Baking Time 12 minutes approximately

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.

Yield: Yield: 75 biscuits scaled at 30g (1 1/4oz).