



Cakes, Muffins and Cookies - Slices

Oils, Margarines and Shortenings - Margarines and Shortenings

**Recipe No:**

**R715 - R715h**

## **FRUIT SNACK SLICE**

USING MORAH CAKE MEDIUM TWIN

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Flour	0.300
	Wholemeal Flour	0.500
	Rolled Oats	0.450
	Coconut	0.175
	Brown Sugar	0.800
	Salt	0.010
2	MORAH CAKE or Butter	0.350
3	Dates (Chopped)	0.800
	Sugar	0.300
	Water	0.600
	APITO FRUIT CAKE PASTE	0.005
<b>Total Weight</b>		<b>4.290</b>

- Method:**
1. Blend Group 1 together.
  2. Add Group 2 and mix to a crumble on slow speed.
  3. Do not dough.
  4. Filling:
  5. Bring Group 3 to the boil and cool before use.
  6. Spread 1.8kg (4 1/2lb) crust mixture on baking tray and press down firmly.
  7. Spread with date filling.
  8. Crumble remainder of crust on top.
  9. Press down.
  10. Oven temperature 175°C (350°F).

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

**Yield:** Yield: One standard baking tray.