

Recipe No:
38300 - 38300E

Bakels Butter Bars - Chocolate Ginger Bars

USING [Pettina Chocolate Cake Mix](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Pettina Chocolate Cake Mix	3.000
	Butter	0.300
	Instant Clearjel	0.040
2	Egg	0.800
	Water (variable)	1.000
3	Glace ginger (chopped)	0.800
Total Weight		5.940

Method: 1. Place Group 1 in mixing bowl and whisk for 2-3 minutes on 2nd speed to rub butter through dry ingredients.
2. DO NOT FORM A PASTE.
3. Add half of Group 2 to mixing bowl.
4. Scrape down.
5. Add the balance of Group 2.
6. Whisk for 5 minutes on top speed, then for 2 minutes on 2nd speed.
7. During the last few seconds of mixing, add Group 3.
8. Finish folding Group 3 by hand.
9. Oven temperature 190°C.
10. To finish cover with vanilla icing.

Notes: Drizzle CHOCKEX SUPREME over icing. Place a row of thinly sliced glacé ginger down the middle of the bar.