

**Recipe No:**  
**38300 - 38300D**

## **Bakels Butter Bars - Mocha Pecan 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
	Apito Coffee Flavouring Paste	0.060
2	Egg	0.800
	Water (variable)	1.000
3	Pecans (chopped)	0.800
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	<b>Total Weight</b>	<b>6.000</b>

**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 and whisk for 1 minute on low speed.  
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, ripple coffee icing over bar.

**Notes:** Add chocolate shavings on either side of pecan nut.