



Cakes and Muffins - Various Cake Varieties

**Recipe No:**  
**38300 - 38300G**

**Bakels Butter Bars - Rum 'N' Raisin 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
	Rum (OP or standard)	0.160
3	Raisins (chopped)	0.800
<b>Total Weight</b>		<b>6.100</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.  
4. Whisk for 1 minute on low speed.  
5. Scrape down.  
6. Add the balance of Group 2.  
7. Whisk for 5 minutes on top speed, then for 2 minutes on 2nd speed.  
8. During the last few seconds of mixing, add Group 3.  
9. Finish folding Group 3 by hand.  
10. Oven temperature 190°C.  
11. To finish ice with rum flavoured icing using APITO RUM PASTE.

**Notes:** Drizzle CHOCKEX SUPREME in lines down middle of bar. Marble with knife.