

Cakes and Muffins - Slices

**Recipe No:**  
**38280 - 38280P**

## Cappuccino Slice

USING [Bakels Creme Cake Muffin Mix](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Bakels Creme Cake Muffin Mix	2.000
	Water (variable)	0.450
	Egg	0.700
	Instant coffee	0.020
	Apito Coffee Flavouring Paste	0.030
2	Vegetable oil	0.450
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	<b>Total Weight</b>	<b>3.650</b>

- Method:**
1. Place Group 1 ingredients into bowl in above order.
  2. Blend for approximately 1 minute on low speed.
  3. Scrape down.
  4. Mix on 2nd speed for 4 minutes.
  5. Blend in Group 2 on low speed.
  6. Line double-ended tray with butchers paper.
  7. Deposit batter evenly onto tray.
  8. Oven temperature 180°C.
  9. When cool, cut strips 9 cm wide width ways across the sheets.
  10. Split strips horizontally creating two strips 9 cm wide.
  11. Process One: Pipe coffee flavoured PETTINA FOND SUISSE (Recipe No. 76100E) approximately 2 cm thick onto strips. Then pipe all milk PETTINA FOND SUISSE using No. 11 plain tube in a zig zag pattern down strip. Dust with cocoa.
  12. Process Two: Use two templates 8.5 cm high. Place against coffee strip. Pipe coffee flavoured PETTINA FOND SUISSE 2 cm high on top of strip. Then using No. 11 plain tube pipe all milk PETTINA FOND SUISSE in a zig zag pattern down strip. Dust with cocoa.
  13. When set, run hot knife down sides of strip to release from templates.