



Cakes and Muffins - Slices

Recipe No:
38350 - 38350K

Chocolate Peppermint Slice

USING [Bakels Mud Cake Mix](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Bakels Mud Cake Mix	3.000
	Water (variable)	0.750
	Egg	0.400
	Cake Margarine - Medium Grade	0.100
	Pettina Chocolate Paste	0.060
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	Total Weight	4.310

- Method:**
1. Place all ingredients in mixing bowl.
 2. Blend on low speed for 1 minute.
 3. Scrape down.
 4. Continue to mix on low speed for a further 2 minutes.
 5. Spread on papered tray.
 6. Bake at oven temperature 190°C.
 7. Allow to completely cool.
 8. Add desired levels of Peppermint Essence into approximately 1.2 kg of 422003 PETTININCE RTR ICING.
 9. Roll out to approximately tray size and place on slice.
 10. Allow icing to set/form skin.
 11. Pour on approximately 400 g of 514002 BAKELS RTU CHOC GANACHE.
 12. Allow to set and then cut to size.

Notes: The above recipe is suitable for one standard baking tray.