

Strawberry Spelt Bars using SPELT & HONEY



Recipe for 1 tray of 60 x 40 cm

Plain cake batter:

SPELT & HONEY	1.000 kg
Sugar	0.600 kg
Whole egg	0.400 kg
Baking powder	0.050 kg
Water	0.400 kg
Total weight	2.450 kg

Mixing time: 3 – 4 minutes

Swelling time: approx. 30 minutes

Instructions for use: Mix all the ingredients of the plain cake batter until smooth, then spread evenly on a baking tray laid out with baking paper and bake after approx. 30 minutes swelling time.

Baking temperature: 190° C

Baking time: 20 – 25 minutes

Cream cheese batter:

Cream fond	0.200 kg
Water, approx. 25° C	0.200 kg

<u>Full fat cream cheese</u>	<u>1.000 kg</u>
Total weight	1.400 kg

Beating time: 3 – 4 minutes (using a whisk)

Instructions for use: For the cream cheese batter, mix the water with the cream fond and, using a whisk, beat with the full fat cream cheese. Spread the batter on the cooled base, top with strawberries as desired and wash with jelly glaze.