

Bars

using SPELT & YOGHURT CAKE-MIX

(Recipe for 1 tray 60 cm x 40 cm)

Plain cake batter:

SPELT & YOGHURT CAKE-MIX	1.000 kg
Whole egg	0.120 kg
Vegetable oil	0.400 kg
Water	0.400 kg
<hr/> Total weight	<hr/> 1.920 kg

Mixing time: 2 – 4 minutes, mix until smooth

Mixture:

Sultanas	0.250 kg
Walnuts, chopped	0.130 kg
Sunflower seeds, roasted	0.130 kg
Water (approx. 30° C)	0.100 kg
<hr/> Total weight	<hr/> 0.610 kg

Swelling time: approx. 30 minutes

Topping:

Sunflower seeds-sesame mixture (1:1)	0.200 kg
Brown sugar	0.200 kg

RECIPE SERVICE

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Baking temperature: 190° C
Baking time: 25 – 30 minutes
Instructions for use: Mix the plain cake batter until smooth, add the mixture gradually. Spread evenly on a greased baking tray laid out with paper, sprinkle with the topping, spray with water and bake. Cut after cooling (4 cm x 10 cm). Subsequently, dip the side edges into dark chocolate.



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