



## HONEY AND ALMOND SLICE

### INGREDIENTS

#### Group 1

Ingredient	KG
Multimix Cake Base	4.000
Water	0.925
Oil	1.200
Egg	1.600
Runny honey	0.300
Roasted nibbed almonds	0.200
<b>Total Weight:</b>	<b>8.225</b>

### METHOD

#### Honey and Almond Slice

1. Using a beater, blend Bakels Multimix Cake Base, water, egg and oil together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 6 minutes.
4. Add runny honey and roasted nibbed almonds to the cake mix and mix again on slow speed for 1 minute.
5. Scale approximately 4kg into an 18" x 30" baking tray.
6. Decorate with flaked almonds.
7. Bake at 180°C (360°F) for approximately 35-40 minutes.



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Patisserie



#### OCCASION

Afternoon Tea



#### FINISHED PRODUCT

Cake