

Strawberry Spelt Bars

using SPELT & HONEY

(Recipe for 1 tray 60 cm 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
<hr/> Total weight	<hr/> 2.450 kg

Mixing time:	3 – 4 minutes
Swelling time:	approx. 30 minutes
Baking temperature:	190° C
Baking time:	20 – 25 minutes

Cream cheese batter:

Cream fond	0.200 kg
Water, approx. 25° C	0.200 kg
 Full fat cream cheese	 1.000 kg
<hr/> Total weight	<hr/> 1.400 kg

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

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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. 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.

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