RECIPE SERVICE

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 |
| Total weight | 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
Total weight 1.400 kg

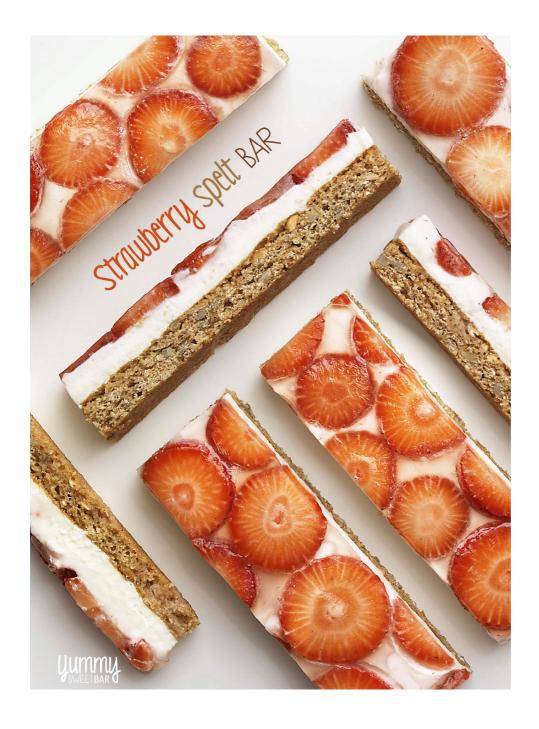
Beating time: 3-4 minutes (using a whisk)

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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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