

Syrup Crunch

Ingredients:

	kg
Sugar	4.540
Andrew Shortening	3.750
Salt	0.080
Golden Syrup	1.500
Water	2.400
Sodium Bicarbonate	0.040
Embassy flour	3.400
Golden Queen flour	3.400
Milk powder	0.252
Baking powder	0.252

Method:

- Cream the sugar, fat, salt and golden syrup for 10 min on 2nd speed.
- Add in to the water and sodium bicarbonate on slow speed.
- Add in the rest of the ingredients on slow speed then give 1 minute further on 2nd speed.
- Pipe out into desired shape and bake at 400°F/185°C

**To make Sultana Crunch add 1kg sultanas. **