



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Sliced Line, Sweet Good,
Traybake

CHOCOLATE MILLIONAIRES FLAPJACK

INGREDIENTS

Group : Flapjack

Ingredient	KG
Chocolate Millionaires Caramel PF	0.800
Porridge oats	0.700
Butter	0.200
Dried fruit	0.600
Total Weight:	2.300

Group : Assembly/Decoration

Ingredient	KG
Chocolate Millionaires Caramel PF	0.300
Total Weight:	0.300

Yield: 15-20 Flapjacks

METHOD

Flapjack

1. Warm [Chocolate Millionaires Caramel PF](#) to 70°C and add melted butter into a bowl.
2. Add in the porridge oats and by hand, mix to combine.
3. Add dried fruit and mix until fruit is evenly dispersed.

4. Place into foil tray.
5. Bake at 180°C for 20-25 minutes.

Assembly/Decoration

1. Warm [Chocolate Millionaires Caramel PF](#) to 70°C and pipe on top of cool flapjacks.
2. Top with either spun white chocolate or crumbled biscuit as desired.
3. Cut into portions as required.