







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.