



## LEMON AND BLUEBERRY SLICE RECIPE

### INGREDIENTS

#### Group 1

Ingredient	KG
Multimix Cake Base	2.000
Water	0.460
Oil	0.600
Egg	0.730
Lemon zest	0.040
Lemon flavour	0.020
Frozen blueberries	0.600
<b>Total Weight:</b>	<b>4.450</b>

#### Group 2

Ingredient	KG
Lemon juice	0.050
Granulated sugar	0.250
<b>Total Weight:</b>	<b>0.300</b>

### METHOD

1. Using a beater, blend all ingredients in group 1 together (except the blueberries) for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Patisserie



#### OCCASION

Afternoon Tea



#### FINISHED PRODUCT

Cake

4. Fold in the frozen blueberries.
5. Scale at approximately 850g into a rectangular tin foil.
6. Bake at 180°C (360°F) for approximately 30 minutes.
7. Mix together the lemon juice and sugar in group 2, and whilst the cake is still warm, brush on top.