



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Afternoon Tea



FINISHED PRODUCT

Cake

RASPBERRY COCONUT SLICE RECIPE

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	2.000
Water	0.580
Oil	0.600
Egg	0.730
Freeze-dried raspberries	0.006
Toasted coconut	0.120
Total Weight:	4.036

METHOD

Raspberry Coconut Slice

1. Using a beater, blend all ingredients together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Scale approximately 4kg into an 18" x 30" baking tray.
5. Bake at 180°C (360°F) for approximately 40 minutes.
6. Once cool, paint boiling raspberry jam on top twice.
7. Sprinkle toasted coconut on top.