



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter

EASTER SQUARES

INGREDIENTS

Group Ingredients

Ingredient

No bake Caramel or Chocolate

Creamy White or Yellow Margarine (melted)

Water

KG

2.000

0.500

0.200

Total Weight: 2.700

METHOD

Place all ingredients in mixing bowl. Blend together on slow speed. Scrape down. Blend on slow speed until ingredients are well combined (1-2 minutes). Press firmly into an ungreased baking tray or foil. (Baking tray may be lined with silicone paper). Place tray in a cool place (ideally refrigerate) until the product is set (approximately 1 1/2 hours). For improved cutting and eating qualities, allow to stand overnight in a cool place.

TOPPING

1. Once cool, sprinkle Icing Sugar on top or top with Ganache, using Bakels Chockex.