

Create your own Strawberry Blondies

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Ingredients

	1/2 Bag Recipe	BAKO Code
BAKO Plain Creme Cake Mix	6.25 kg	22103
BAKO Whole Liquid Egg	2.19 kg	94045
BAKO Rapeseed Oil	2ltr	12019
Water	1.4 ltr	
BAKO Caster Sugar	2.3kg	235614
Chopped Strawberries	1.4kg	
Dawn Strawberry Flavour Compound	500g	52271
Dawn Strawberry Frosting	As desired	52254

Yields x20 Blondie Traybakes

Method

- Place the crème cake mix into a mixing bowl fitted with a beater.
- Combine all the liquids and add over 1 minute on speed 1.
- Scrape down. Mix for 3 minutes on speed 2
- Slowly fold in the sugar on speed 1 until fully dispersed
- Blend in the chopped strawberries and strawberry flavour compound
- Deposit at 800g into traybake foils
- Place foils on baking sheet, spacing evenly apart to allow regular bake
- Place in an oven at 170°C and bake for approximately 40 minutes (deck oven)
- Allow to cool
- Top / decorate with Dawn strawberry frosting