



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter

EASTER SQUARES

INGREDIENTS

Group Ingredients

Ingredient	KG
<u>No bake Caramel or Chocolate</u>	2.000
Creamy White or Yellow Margarine (melted)	0.500
Water	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.