Louise slice

NZBK-017 · Slices · 20 squares

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

130 g butter

80 g sugar

2 egg yolks

205 g plain flour

4 g baking powder

150 g raspberry jam

2 egg whites

100 g caster sugar

70 g desiccated coconut

PREPARATION

1. Cream butter and first sugar, add yolks, flour and powder.
2. Press into 20 cm tin and bake at 170°C for 12 min.
3. Spread jam.
4. Whip whites with caster sugar, fold in coconut and spread.
5. Bake 18–23 min more until set.

ALLERGEN CHECK

Wheat, milk, egg

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-017-louise-slice