Lolly cake

NZBK-018 · Slices · 22 slices

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

250 g malt biscuits

100 g butter

200 g sweetened condensed milk

150 g fruit puffs

45 g desiccated coconut

PREPARATION

1. Crush biscuits, chop fruit puffs and combine.

2. Melt butter, mix with condensed milk and stir into crumbs.

3. Shape into two logs, roll in coconut, wrap and refrigerate until firm.

ALLERGEN CHECK

Wheat, milk. Check confectionery and malt.

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-018-lolly-cake