Caramel oat slice

NZBK-019 · Slices · 20 squares

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

125 g butter

90 g brown sugar

135 g plain flour

110 g rolled oats

395 g sweetened condensed milk

35 g golden syrup

40 g butter for caramel

PREPARATION

1. Melt first butter and combine with sugar, flour and oats.
2. Press two-thirds into a lined 20 cm tin and bake at 175°C for 12 min.
3. Stir condensed milk, syrup and filling butter over low heat until thickened.
4. Add to base, crumble remaining oats over, bake 18–22 min more.

ALLERGEN CHECK

Wheat, oats, milk

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-019-caramel-oat-slice