Tan slice

NZBK-021 · Slices · 20 squares

INGREDIENTS

175 g butter

90 g sugar

260 g plain flour

4 g baking powder

395 g condensed milk

40 g golden syrup

35 g butter for caramel



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Cream base butter and sugar, then mix in flour and powder.
2. Bake two-thirds pressed into a 20 cm tin at 175°C for 12 min.
3. Cook condensed milk, syrup and caramel butter gently until thickened.
4. Spread, crumble remaining dough on top and bake 18–22 min further.

ALLERGEN CHECK

Wheat, 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-021-tan-slice