Date and oat crumble bars

NZBK-024 · Slices · 20 bars

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

300 g pitted dates

180 mL water

15 mL lemon juice

160 g butter

110 g brown sugar

160 g plain flour

150 g rolled oats

PREPARATION

1. Simmer dates in water until soft and mash with lemon.
2. Rub butter into sugar, flour and oats.
3. Compress two-thirds into a 20 cm tin, spread dates and add remaining crumble.
4. Bake at 175°C for 30–35 min.

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-024-date-and-oat-crumble-bars