Chocolate Weet-Bix slice

NZBK-069 · Slices · 20 squares

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

150 g butter

130 g brown sugar

125 g plain flour

85 g crushed wheat biscuits

75 g desiccated coconut

24 g cocoa

130 g icing sugar

12 g cocoa for icing

24 mL hot water

PREPARATION

1. Melt butter and combine with sugar, flour, wheat biscuits, coconut and first cocoa.
2. Press into a lined 20 cm tin.
3. Bake at 170°C for 18–22 min.
4. Mix remaining cocoa, icing sugar and hot water and spread over the warm base.

ALLERGEN CHECK

Wheat, milk. Check wheat biscuits for barley.

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-069-chocolate-weet-bix-slice