Apricot and coconut crumble slice

NZBK-070 · Slices · 20 squares

INGREDIENTS

160 g butter

105 g brown sugar

220 g plain flour

75 g desiccated coconut

300 g apricot jam



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Rub butter into sugar, flour and coconut.
2. Press two-thirds into a lined 20 cm tin and bake at 175°C for 12 min.
3. Spread over jam, add remaining crumble and bake for 18–22 min more.

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-070-apricot-and-coconut-crumble-slice