

Oat-Caramel Bars using WELLNESS BREAD OAT LOVE



Recipe for 2 trays of 60 x 20 cm (24 x 8 inches)

Strong baker's flour	0.600 kg	1 lb 5 oz
Oat flakes	0.300 kg	0 lb 10.5 oz
WELLNESS BREAD OAT LOVE	0.600 kg	1 lb 5 oz
Brown sugar	0.600 kg	1 lb 5 oz
Butter/Margarine	0.550 kg	1 lb 3.5 oz
Whole egg	0.220 kg	0 lb 8 oz
Honey	0.100 kg	0 lb 3.5 oz
Baking powder	0.035 kg	0 lb 1.2 oz
Total weight	3.005 kg	6 lb 9.7 oz

DREIDOPPEL BUTTERKARAMELL	1.200 kg	2 lb 10.5 oz
Oat flakes	0.100 kg	0 lb 3.5 oz

Mixing time: 4 – 5 minutes slow, spiral mixer

Scaling weight: 4 x 0.750 kg (4 x 1 lb 10.5 oz)

Instructions for use: Mix all the ingredients into a smooth short pastry and put in a cool place for approx. 30 minutes. Then roll out 0.750 kg (1 lb 10.5 oz) of the dough to a thickness of approx. 5 mm (0.2 inches) and place on a baking tray laid out with baking paper. Subsequently, heat the DREIDOPPEL BUTTERKARAMELL slightly and spread 0.600 kg (1 lb 5 oz) evenly on the dough. Once again roll out 0.750 kg (1 lb 10.5 oz) of short pastry to a thickness of approx. 5 mm (0.2 inches), place on the filling, sprinkle with 0.050 kg (2 oz) of oat flakes and bake. After baking, decorate with the DREIDOPPEL BUTTERKARAMELL and cut into bars of approx. 10 x 3 cm (4 x 1.2 inches) in size.

Baking temperature: 180 – 190° C (356 – 374° F)

Baking time: 30 – 35 minutes