

GINGER AND MUESLI CRUNCH



FOOD SERVICE



A crunchy biscuit base with a soft ginger and golden syrup topping, sprinkled with toasted muesli. An indulgent and beautifully spiced coffee time treat.

Customer Services Phone 0800 800 617

www.chelsea.co.nz/foodservice

GINGER AND MUESLI CRUNCH

SERVES 48



INGREDIENTS

		Approx Unit Price	Approx Ingredient Cost
375g	butter, softened	0.00840	\$3.15
340g	Chelsea Caster Sugar	0.00262	\$0.89
520g	plain flour	0.00160	\$0.83
6g	baking powder	0.02000	\$0.12
6g	ground ginger	0.01000	\$0.06
Icing:			
450g	butter	0.00840	\$3.78
120g	Chelsea Golden Syrup	0.00749	\$0.90
40g	ground ginger	0.01000	\$0.40
720g	Chelsea Icing Sugar	0.00261	\$1.88
250ml	cream	0.00400	\$1.00
Topping:			
250g	toasted muesli	0.00603	\$1.51

METHOD

Preheat oven to 180°C.

Grease and line a 330mm x 280mm slice tray.

Cream butter and sugar until light and fluffy. Sift together flour, baking powder and ginger. Fold into butter mixture.

Press into prepared slice tray and bake 20 minutes until base springs back when pressed.

Icing:

Melt butter, golden syrup and cream together. Remove from heat. Whisk in icing sugar and ginger to give pouring consistency.

Pour evenly over hot base and allow to settle.

Sprinkle evenly with muesli.

Cool. Cut into 48 slices.

RECIPE VARIATIONS

- Baked biscuit base makes a perfect base for any slice topping.

TOTAL COST	\$14.52
COST PER PORTION	\$0.30
GROSS PROFIT %	70%
SALES TAX	15%

MIN. SELLING PRICE (per portion)	\$1.16
--	---------------

Costs based on average wholesale prices at July 2010

PROFIT

- Cost per piece approx 30¢ + GST.
- Suggest selling at over \$1.16 (inc GST) to achieve 70% gross profit.

NUTRITION

- Contains gluten and dairy.

SERVICE

- Very rich, best served in small slices.
- Keep on counter where they can be seen.
- Keep any off cuts and give away as coffee spoons or tasters.
- Serve as they are – needs no embellishments, rich enough as is.