

BLUEBERRY CARAMEL SLICE



FOOD SERVICE



The addition of blueberries gives a unique flavour twist and visual distinction to this simple caramel slice, perfect as a staple café offering.

Customer Services Phone 0800 800 617

www.chelsea.co.nz/foodservice

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FOOD
SERVICE

SERVES 18

INGREDIENTS

		Approx Unit Price	Approx Ingredient Cost
300g	butter, softened	\$0.00778	\$2.33
150g	Chelsea White Sugar (2/3 cup)	\$0.00200	\$0.30
5ml	vanilla essence (1 tsp)	\$0.60380	\$3.02
475g	plain flour (3½ cups)	\$0.00157	\$0.75
3g	baking powder (1 tsp)	\$0.00718	\$0.02
Filling			
150g	butter, cubed	\$0.00778	\$1.17
2 x	395g cans sweetened condensed milk	\$0.00499	\$3.94
120g	Chelsea Soft Brown Sugar (½ cup)	\$0.00249	\$0.30
83g	Chelsea Golden Syrup (¼ cup)	\$0.00441	\$0.37
135g	blueberries (fresh or frozen) (1 cup)	\$0.00734	\$0.99

METHOD

Base: Preheat the oven to 180°C. Line a 33cm x 23cm baking tin with baking paper (making sure it comes up the sides).

Cream the butter and sugar with an electric beater until light and fluffy. Add the vanilla essence. Sift over the flour and baking powder. Gently fold together until combined (the mixture will be a bit crumbly).

Press two-thirds of the mixture into the base of the prepared tin. Set aside.

Filling: Place the butter, condensed milk, brown sugar and golden syrup in a saucepan. Stir over a medium heat until well combined and starting to thicken. Pour the caramel over the base. Scatter over the blueberries. Sprinkle/crumble over the remainder of the base mixture. Bake for about 40 minutes, until golden. Cool in the tin.

KEY POINTS TO REMEMBER:

VARIATIONS

- Chocolate version: Replace ½ cup of the flour in the base with ½ cup of cocoa.
- Topping variation: Add chopped chocolate or nuts to the topping.
- Caramel Slice: Omit the berries if desired for a plain caramel slice.
- Nutty Caramel Slice: Omit the berries and replace with 1 cup of chopped toasted pecans.

PROFIT

- Cost of goods per portion is around \$0.73 to make. A selling price of \$2.81 including GST will return 70% gross profit.
- Remember to add the cost of any accompaniments to the selling price.

NUTRITION

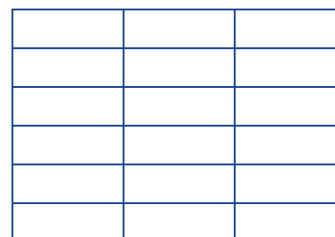
- Contains gluten (wheat flour) and dairy (butter).

TOTAL COST	\$13.19
COST PER PORTION	\$0.73
GROSS PROFIT %	70%
SALES TAX	15%

MIN. SELLING PRICE **\$2.81**
(per portion)

Costs based on average wholesale prices at Sept 2014

Cutting grid: 3 x 6 making 18



SERVICE

- Freezes well.
- Refrigerate before slicing for a neater finish.
- Easily cuts into bite-sized portions for catering.
- Display on the counter-top as an impulse item.
- Can be stacked and displayed on a cake stand with a cover or glass dome.



More recipes at www.chelsea.co.nz/foodservice