



PEOTRACO
FOOD INC.
"Sweetening lives since 1924"



FRUITCAKE BARS

Baking Time: 25-30 minutes

Baking Temperature: 176°C/350°F

Yield: 8-inch square baking pan

Ingredients:

Crust:

1 1/4 cups sifted all-purpose flour

1/4 cup sifted Peotraco Confectioner's Powdered Sugar

1/2 cup butter

Fruitcake Filling:

1 1/2 cups glazed fruits

1/2 cup sifted all-purpose flour

1/2 teaspoon sifted baking powder

1/8 teaspoon fine salt

1/4 teaspoon cinnamon

6 tablespoons butter

3 tablespoons Peotraco Glucose

2 tablespoons Peotraco Molasses

1/4 cup Peotraco Brown Sugar

1/4 cup Peotraco Caster Sugar

1 egg

Topping:

2 tablespoons dark rum

Procedure:

1. Preheat oven to 176°C/350°F. Line the bottom and sides of an 8 x 8 x 1 1/2 inch square baking pan with foil. Set aside.
2. Using an electric mixer combine ingredients for the crust. Transfer to the prepared baking pan. Using your fingers, spread the mixture to cover the bottom of the pan. Bake for 10 minutes to dry up a bit.
3. While the crust is in the oven prepare the filling as follows – pour glazed fruits in a mixing bowl. Pour in flour, baking powder, salt and cinnamon. Mix well, making sure that the chopped fruits are separate and fully coated with the flour mixture. Set aside.
4. Melt the butter in a thick frying pan. Transfer to a mixing bowl. Then add glucose, molasses, brown sugar and white sugar. Beat with a wire whip until blended. Then add the egg. Mix well. Pour in the flour mixture and use a rubber scraper to incorporate the ingredients together.
5. Pour into the pre-baked crust and bake for 25 to 30 minutes more or until set. As an option, brush the top surface of the cookie with 2 tablespoons of rum while hot.

