



Kandy Kitchen Creations Ltd  
 Unit 3C Moss Mill Industrial Estate  
 Woodbine Street East  
 Rochdale  
 OL16 5LB

Tel: 07814 824 180

Email – kandykitchencreations@gmail.com  
 www.kandykitchencreations.co.uk  
 Company Registration Number:11930098

## Apricot, Coconut and White Chocolate Blondie Mix

Product Code - KKCACWCBP

**Product Description** – A gluten free cake mix with dried apricots, coconut and white chocolate chips.

**Packaging** - A certified home compostable 'NatureFlex' tube made from trees from sustainable forests. Label, CLEAR cable tie and ORANGE RIBBON.

**Servings per pack** – 16 slices

**Minimum Weight of pack** - 510g

**Shelf Life** – 3-6 months

**Method** - Mix together 3 large eggs, 1 tsp vanilla essence and 150ml of rapeseed or vegetable oil. Preheat oven to 180°C/160° (fan). Add the packet contents to the wet ingredients and mix well. Spread evenly in a greaseproof-lined baking tray, approx. 22cm square. Bake for 20-25 mins. Cool on wire rack, before cutting into squares.

**Ingredients** - Gluten-Free Plain Flour (**Rice Flour, potato starch, maize flour**), **Granulated White Sugar, Soft Light Brown Sugar**, White Chocolate Chips (7%) (**Sugar, cocoa butter, whole milk powder, whey powder (milk), vegetable fats, lecithin (soya)**), Dried Apricots (6%) (Apricots (94.8%), Rice Flour, Preservative: Sulphur Dioxide), Desiccated coconut (5%), Raising Agents (Disodium Diphosphate, Sodium Hydrogen Carbonate)

**Nutritional Values per 100g uncooked (including 3 large eggs and rapeseed oil).**

**Energy** 1800kj / 431kcal, **Fat** 24g of which saturates 6g, **Carbohydrates** 49g of which sugars 33g, **Fibre** 1.4g, **Protein** 4g, **Salt** <0.2g

\*Reference intake of an average adult 8400kj / 2000kcal

**Ingredients key-**  
 = confirmed by supplier  
 c = certified by supplier

**Allergens** - Identifies whether the ingredient contains any of the 14 known allergens.

**Key-**  
 GF – Gluten-Free V – Vegan  
 K - Kosher H - Halal

Ingredient	Allergens	GF	V	K	H
Gluten Free Plain Flour	-			c	
Soft Light Brown Sugar	-			c	c
White Sugar	-				c
White Chocolate Chips	Soya, milk				
Dried Apricots	Sulphur dioxide				
Desiccated Coconut	-				
Raising Agents	-				

Doc Ref No and name	Prepared by and for	Authorised by	Issue date	Issue no
KKCCBP – Apricot, Coconut and White Chocolate Blondie Mix - Technical Information	Karen Turner for KKC	AT	Feb 24	V1
Reason for amendment				

**SUPER SIMPLE**  
**Puddings**  
 By **KANDY KITCHEN CREATIONS**

Just add eggs and oil

Apricot, Coconut & White Chocolate Blondie Mix

A gluten-free cake mix with dried apricots, coconut and white chocolate chips.

**Ingredients:** Gluten-Free Plain Flour (Rice Flour, Potato Starch, Maize Flour), Granulated White Sugar, Soft Light Brown Sugar, White Chocolate Chips (7%) (Sugar, Cocoa Butter, Whole Milk Powder, Whey Powder (Milk), Vegetable Fats, Lecithin (Soya)), Dried Apricots (6%) (Apricots (94.8%), Rice Flour, Preservative: Sulphur Dioxide), Desiccated Coconut (5%), Raising Agents (Disodium Diphosphate, Sodium Hydrogen Carbonate).

**Min weight:** 510g

**Allergens:** in bold.

**Packaging:** Home compostable plant-based tube.

**Method:** Mix together 3 large eggs, 1 tsp vanilla essence and 150ml of rapeseed or vegetable oil. Preheat oven to 180°C/160°C (fan).

Add the packet contents to the wet ingredients and mix well.

Spread evenly in a greaseproof-lined baking tray, approx. 22cm square.

Bake for 20-25 mins. Cool on wire rack, before cutting into squares.

Makes 16 slices.

Handmade by Kandy Kitchen Creations Ltd

Unit 3C Moss Mill,

Rochdale, OL16 5LB.

Co Registration number - 11930098.



Typical nutritional values for 100g (Including eggs and rapeseed oil)

Energy	kJ	1800
	kcal	431
Fat		24g
of which saturates		6g
Carbohydrate		49g
of which sugars		33g
Fibre		1.4g
Protein		4g
Salt		<0.2g

\*Reference Intake of an average adult 8400kJ/2000kcal



Doc Ref No and name	Prepared by and for	Authorised by	Issue date	Issue no
KKCCBP – Apricot, Coconut and White Chocolate Blondie Mix - Technical Information	Karen Turner for KKC	AT	Feb 24	V1
Reason for amendment				