



Bread & Rolls - Sweet Buns - Fruit and Spiced Buns

Recipe No:

R104 - R104d

HOT CROSS BUNS

USING HERCULES BREAD CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	5.000	100%
	HERCULES BREAD CONCENTRATE	0.250	5%
	Sugar	0.400	8%
	BAKELS INSTANT ACTIVE YEAST	0.130	2.6%
	Optional: MASTERFAT	0.200	4%
	Water (variable)	2.800	56%
2	Cinnamon	0.025	0.5%
	Mixed Spice	0.065	1.25%
	APITO BUNSPICE ESSENCE	0.015	0.3%
3	Mixed Fruit	1.800	36%

Total Weight	10.685
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Method:

1. Place Group 1 in machine bowl and develop thoroughly.
2. Add Group 2 after 6 minutes mixing.
3. After mixing is complete add Group 3 and gently mix through (avoid fruit damage).
4. Dough temperature 30-31°C.
5. Allow dough to recover 5 minutes.
6. Scale and mould as desired.
7. Pipe on crosses before baking at 220°C.

Notes: If using Compressed Yeast, use 400g in above recipe.

For extra fresh keeping add 1% MONOFRESH

For bun crosses use Bakels Cross Mix (3293) or Mastermix Choux paste (3289)

Using bakers percentages - Percentages on white flour weight

Yield: 14.5 dozen buns scaled at 60g