



Bread & Rolls - Sweet Buns - Fruit and Spiced Buns

Recipe No:
R102 - R102A

HOT CROSS BUNS

USING BAKELS SPICED BUN CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	4.000	100%
	BAKELS SPICED BUN CONCENTRATE	0.800	20%
	BAKELS INSTANT ACTIVE YEAST	0.070	1.8%
	Water	2.560	64%
2	Sultanas	1.700	43%
	Currants	0.600	15%
	Mixed Peel	0.100	2.5%
Total Weight		9.830	

Method: 1. Place Group 1 in machine bowl and develop thoroughly.
2. After mixing is complete add Group 2 and gently mix through (avoid fruit damage).
3. Dough temperature 30-31°C.
4. Allow dough to recover 5 minutes.
5. Scale and mould as desired.
6. Pipe on crosses before baking at 200°C.

Notes: Using bakers percentages - Percentages on white flour weight
For Chocolate Hot Cross Buns, replace all fruit for 1.150 kg (28%) of Chocolate chips.
For bun crosses use Bakels Cross Mix (3293) or Mastermix Choux paste (3289) and add APITO CHOCOLATE PASTE (4380) as desired.
If using Compressed Yeast, use 225 g in above recipe.

Yield: 11.5 dozen buns scaled at 70 g.