



Bread & Rolls - Sweet Buns - Fruit and Spiced Buns

**Recipe No:**  
**R101 - R101f**

## **CHOCOLATE HOT CROSS BUNS**

USING BAKELS BUN CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	4.000	100%
	BAKELS BUN CONCENTRATE	0.600	15%
	BAKELS INSTANT ACTIVE YEAST	0.065	1.6%
	Water (variable)	2.300	58%
2	Cinnamon	0.020	0.5%
	Mixed Spice	0.050	1.25%
	Chocolate Chips	1.100	28%
<b>Total Weight</b>		<b>8.135</b>	

**Method:** 1. No time dough.  
2. Place Group 1 in machine bowl and develop thoroughly.  
3. Add Group 2 and mix through.  
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 200°C.

**Notes:** Using bakers percentages - Percentages on white flour weight

If using Compressed Yeast, use 200g in above recipe.

For bun crosses use Bakels Cross Mix (3293) or Mastermix Choux paste (3289) and add APITO CHOCOLATE PASTE (4380) as desired.

**Yield:** 11 dozen buns scaled at 60 g.