



Bread & Rolls - Sweet Buns - Fruit and Spiced Buns

Recipe No:

R175 - R175b

BUTTER FRUIT BUNS

USING BAKELS BUTTER DOUGH CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	2.500	100%
	BAKELS BUTTER DOUGH CONCENTRATE	0.200	8%
	Sugar	0.250	10%
	Butter	0.125	5%
	BAKELS INSTANT ACTIVE YEAST	0.040	1.5%
	Water	1.450	58%
2	Sultanas	0.900	36%

Total Weight

5.465

Method:

1. Place all group 1 ingredients into mixer and mix until fully developed.
2. Add group 2 and fold through on slow speed.
3. Remove from mixer and scale to desired weights.
4. Mould as desired.
5. Proof until fully proofed.
6. Bake at 200°C (deck oven) or 160°C (turbo fan oven).

Notes:

Using bakers percentages - Percentages on white flour weight
If using Compressed Yeast, use 125 g in above recipe