



Bread & Rolls - Sweet Buns - Fruit and Spiced Buns

Recipe No:
R103 - R103f

HOT CROSS BUNS

USING BAKELS LIQUID IMPROVER

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	5.000	100%
	Salt	0.080	1.6%
	Sugar	0.400	8%
	BAKELS LIQUID IMPROVER	0.125	2.5%
	Optional: MASTERFAT	0.200	4%
	BAKELS INSTANT ACTIVE YEAST	0.120	2.4%
	Water (variable)	2.700	54%
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	10.530
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Method:

1. No time dough.
2. Place Group 1 in machine bowl and develop thoroughly.
3. Add Group 2 after 6 minutes of mixing.
4. Add Group 3 and gently mix through (avoid fruit damage).
5. Dough temperature 30-31°C.
6. Allow dough to recover 5 minutes.
7. Scale and mould as desired.
8. Prove to slightly smaller proofheight to allow time for the piping of the crosses.
9. Pipe on crosses before baking.
10. Bake at 210°C.
11. Use Bun Glaze for attractive finish.

Notes:

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

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

For extra fresh keeping add 1% MONOFRESH

Using bakers percentages - Percentages on white flour weight

Yield: 14.5 dozen buns scales at 60 g