



Bread & Rolls - Sweet Buns - Sweet Buns

**Recipe No:**  
**R173 - R173c**

## **SWEET BUNS**

USING LECITEM UNIVERSAL

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	5.000	100%
	Salt	0.080	1.6%
	LECITEM UNIVERSAL	0.065	1.3%
	Sugar	0.400	8%
	BAKELS INSTANT ACTIVE YEAST	0.080	1.6%
	Masterfat V	0.200	4%
	MONOFRESH SUPERSOFT	0.025	0.5%
	Water (variable)	2.800	56%

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<b>Total Weight</b>	<b>8.650</b>
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**Method:**

1. No time dough. Place all ingredients in machine bowl and develop thoroughly.
2. Dough temperature 30-31°C.
3. Allow dough to recover 5-10 minutes.
4. Scale and mould as desired.
5. Proof then bake at 200°C.

**Notes:** Using bakers percentages - Percentages on white flour weight  
If using compressed yeast, use 250g in above recipe.

**Yield:** 12 dozen of buns scaled at 60 g,