



BUN CROSS MIX

Bakels Crossing Mix provides the perfect cross for your hot cross buns.

BENEFITS INCLUDE:

- Bold white in colour.
- Good baked shape and no cracking
- Gives bakers peace of mind during busy Easter periods.

In addition to seasonal crosses, Crossing Mix can also be used as a decorative finish to fruited buns all year round.

Simply whisk with cold water to produce a smooth, consistent mix that is easy to pipe.

USAGE

Blend 500 grams of Bakels Bun Cross Mix with 500 grams of Water in a mixing bowl. Whisk at top speed until clear.

INGREDIENTS

Hi Ratio Wheat Flour, Maize Starch, Vegetable Oil, Stabiliser (415), Emulsifier (471), Salt, Acidity Regulator (330)

METHOD

Group 1

Ingredient

Water

KG

0.500

Total Weight: 0.500

DESCRIPTION

1. Blend 500 grams of Bakels Bun Cross Mix and 500 grams of water in a mixing bowl. 2. Whisk at top speed until clear.



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

18 Months (540) days



TYPE

Powder



ALLERGENS

Gluten



CATEGORY

Bakery Mixes



FINISHED PRODUCT

Bun