

FRUIT BREAD DEPOSITED

INGREDIENTS

Group 2

Ingredient	KG	%
Flour	3.000	100.00
Milk Powder	0.080	2.70
HERCULES BREAD CONCENTRATE	0.120	4.00
Sugar	0.150	5.00
BAKELS INSTANT ACTIVE YEAST	0.025	0.83
Water	2.200	73.00
Total Weight:		5.575

Group 1

Ingredient	KG	%
Water	1.000	33.00
Kibbled Rye or Cereal Mix	1.000	33.00
Total Weight:		2.000

Group 3

Ingredient	KG	%
Peanuts (chopped)	0.150	5.00
Sultanas	0.500	17.00
Currants	0.500	17.00
Cherries (chopped)	0.050	1.70
Total Weight:		1.200

METHOD

Deposited dough. Soak Group 1 overnight. Place Groups 1 and 2 in machine bowl and develop thoroughly. Add Group 3 and blend through. Dough temperature 30-31°C. Dough slack consistency. Scale dough directly into tins approximately half full. Prove until tins three quarters full. Lid and bake at 220°C for 45-50 minutes.



CATEGORY

Bread - Specialty Breads