



HOT CROSS BUNS

Ingredients

Group 1

Ingredient	KG	%
Flour	4.000	100
BAKELS INSTANT ACTIVE YEAST	0.070	1.8
Water	2.560	64
BAKELS SPICED BUN CONCENTRATE	0.800	20

Total Weight: 7.430

Group 2

Ingredient	KG	%
Sultanas	1.700	43
Currants	0.600	15
Mixed Peel	0.100	2.5

Total Weight: 2.400

Method

Place Group 1 in machine bowl and develop thoroughly. After mixing is complete add Group 2 and gently mix through (avoid fruit damage). Dough temperature 30-31°C. Allow dough to recover 5 minutes. Scale and mould as desired. Pipe on crosses before baking at 200°C.



Category

Bread & Rolls - Sweet Buns, Fruit and Spiced Buns



Finished Product

11.5 dozen buns scaled at 70 g.

