



CATEGORY

Bread, Buns & Rolls, Sweet Buns

HOT CROSS BUNS – USING HERCULES BREAD CONCENTRATE

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	5.000	100.00
HERCULES BREAD CONCENTRATE	0.250	5.00
Sugar	0.400	8.00
BAKELS INSTANT ACTIVE YEAST	0.130	2.60
Water (variable)	2.800	56.00
Optional: MASTERFAT	0.200	4.00
Total Weight:		8.780

Group 2

Ingredient	KG	%
Cinnamon	0.025	0.50
Mixed Spice	0.065	1.25
	0.015	0.30
Total Weight:		0.105

Group 3

Ingredient	KG	%
Mixed Fruit	1.800	36.00
Total Weight:		1.800

METHOD

Place Group 1 in machine bowl and develop thoroughly. Add Group 2 after 6 minutes mixing. After mixing is complete add Group 3 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 220°C.