

HOT X BUNS — SPICED BUN CONCENTRATE

INGREDIENTS

Group 1

Ingredient	KG
Flour	4.000
Spiced Bun Concentrate	0.800
Bakels Instant Active Yeast	0.070
Water	2.560
Total Weight:	7.430

Group 2

Ingredient	KG
Sultanas	1.700
Currants	0.600
Mixed Peel	0.100
Total Weight:	2.400

Yield: 11.5 dozen buns scaled at 70 g.

METHOD

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

Notes: Using bakers percentages - Percentages on white flour weight

For Chocolate Hot Cross Buns, replace all fruit for 1.150 kg (28%) of Chocolate chips.

For bun crosses use Bakels Cross Mix (3293) or Mastermix Choux paste (3289) and add APITO CHOCOLATE PASTE (4380) as desired.

If using Compressed Yeast, use 225 g in above recipe