



# SULTANA LOAF

## Ingredients

### Group 1

Ingredient	KG	%
Flour	4.000	100
BAKELS BUN CONCENTRATE	0.600	15
BAKELS INSTANT ACTIVE YEAST	0.075	1.9
Water (variable)	2.300	58
Optional: MASTERFAT	0.120	3

**Total Weight:** 7.095

### Group 2

Ingredient	KG	%
Sultanas	1.000	25

**Total Weight:** 1.000

## Method

No time dough. Place Group 1 in machine bowl and develop thoroughly. Add Group 2 and mix through (gently to avoid fruit damage). Dough temperature 30-31°C. Allow dough to recover 5 minutes. Scale and mould as desired. Proof and bake at 200°C.



## Category

Bread & Rolls - Specialty, Fruit Breads



## Finished Product

11.5 loaves scaled at 700 g.

