



SWEET BUNS AND DOUGHNUTS

Ingredients

Group 1

Ingredient	Weight (%)	KG
Flour		5.000
		100
Salt		0.080
		1.6
Sugar		0.400
		8
QUANTUM PLUS		0.065
		1.3
BAKELS INSTANT ACTIVE YEAST		0.080
		1.6
Water (variable)		2.800
		56
MASTERFAT		0.250
		5

Total Weight: 8.675

Method

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31¼C. Allow dough to recover 5-10 minutes. Scale and mould as desired. Proof then bake at 200¼C.



Category

Bread & Rolls - Sweet Buns, Sweet Buns



Finished Product

11.5 dozen sweet buns scaled at 60 grams

