



SWEET BUNS AND DOUGHNUTS

Ingredients

Group 1

Ingredient	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

