



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Christmas



## FINISHED PRODUCT

Dessert, Gateaux, Occasion Bread  
, Speciality Bun, Sweet Good

# CHRISTMAS TEAR AND SHARE MONKEY BREAD

## INGREDIENTS

### Group 1

Ingredient	KG
Flour	1.000
Baktem Blue Bun 20% Concentrate	0.200
Yeast	0.045
Water	0.550
Orange/lemon zest	0.250
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Melted butter	0.200
Ground cinnamon	0.020
Demerera sugar	0.150

**Total Weight:** 2.415

## METHOD

### Christmas Tear and Share Monkey Bread

1. Spiral mixer: 2 minutes slow, 6 minutes fast.
2. No time dough.
3. Dough: temperature 27°C.
4. Scale each ball at 50g.
5. Dip in melted butter then drop into sugar/cinnamon mix.
6. Drop 30 balls into a buttered bundt tin.

7. Prove at 40°C and 70% humidity.
8. Prove for 30 minutes in the prover or until just below top of tin.
9. Bake at 180°C for 40 - 45 minutes
10. Finish with White Fudgice MB and Christmas sprinkles.