



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Easter



## FINISHED PRODUCT

Hot Cross Bun, Occasion Bread

# CRANBERRY AND ORANGE HOT CROSS BUNS

## INGREDIENTS

### Group 1

Ingredient	KG
Flour	4.000
Bakem Spiced Bun Concentrate 25%	1.000
Yeast	0.225
Water	2.125
Cranberries	1.500
Orange zest	0.400
<b>Total Weight:</b>	<b>9.250</b>

## METHOD

1. Add all ingredients (except cranberries) to the mixing bowl, mix on slow speed for 3 minutes, then mix on fast speed for 6 minutes.
2. Add the cranberries and mix on slow speed until just incorporated.
3. Scale into 65g dough pieces and tray up 4 x 6.
4. Prove for 60 minutes.
5. Pipe Bakels RTU Crossing Paste on top.
6. Bake at 230°C (450°F) for 12-15 minutes.
7. Straight after removing from oven, brush with Bakels RTU Spiced Bun Glaze.