



HOT CROSS BUNS

INGREDIENTS

Group 1

Ingredient	KG
Flour	32.000
Baktem Red Soft Roll 10% Concentrate	3.200
Sugar	3.200
Yeast	1.920
Water	17.600
Currants	12.000
Sultanas	2.500
Peel	0.300
Bun spice to taste	-
Total Weight: 72.720	

METHOD

Hot Cross Buns



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter



FINISHED PRODUCT

Hot Cross Bun, Soft Roll

1. Place all of the ingredients into a spiral mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix on fast speed for 6 minutes.
4. Scale as desired.
5. Prove for approximately 50-55 minutes at 27°C (80°F).
6. Bake at 230°C (446°F) for 12-15 minutes.