



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Hot Cross Bun, Multiseed,
Speciality Bun

MULTISEED HOT CROSS BUNS

INGREDIENTS

Group 1

Ingredient	KG
Multiseed Bread Concentrate	4.000
White flour	4.000
Shortening	0.720
Sugar	0.560
Yeast	0.720
Water	3.200
Currants	2.000
Sultanas	2.000
Mixed peel	0.080
Mixed brown spice	0.060
Liquid bun spice - to taste	0.120
Total Weight:	17.460

METHOD

Multiseed Hot Cross Buns

1. Place all of the ingredients except dried fruit into a spiral mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix on fast speed for 4 minutes.
4. Add fruit on slow speed to clear.



BAKERY INGREDIENTS SINCE 1904

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5. Scale at 90g per bun and tray up.
6. Prove for approximately 50 minutes.
7. Cross with Bakels Crossing Paste Mix.
8. Bake at 225°C (437°F) for 12-15 minutes.
9. Glaze with Bakels Bun Glaze RTU.