



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Easter

# BRAIDED CINNAMON EASTER BREAD

## INGREDIENTS

### Group Ingredients

Ingredient

Cake flour

**20% Sweet Premix**

Ground Cinnamon

Wet Yeast

Water

Bakers Mix Blue Label (Optional)

KG

2.000

0.400

0.005

0.080

1.100

0.200

**Total Weight: 3.785**

## METHOD

Place all the ingredients (except the Bakers Mix) into the mixing bowl and mix until fully developed. Add the Bakers Mix and mix for 1 minute on slow speed. Dough temperature 28°C - 30°C. Mixing time depends on type of mixer used. Scale 450g each. Divide each into 4 x 112.5g strips. First proof 10 minutes. Mould and braid 4 strips per loaf as required. Final proof ±40 minutes. Brush the top with egg wash. Bake at 210°C for 20 minutes.