



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Christmas

# CHRISTMAS SWEET BREAD

## OVERVIEW

(Recipe makes 8 Sweet breads)

## INGREDIENTS

### Group I

Ingredient

Cake flour

Wet Yeast

Bakels 20% Sweet Premix

Water

KG

2.000

0.080

0.400

1.100

**Total Weight: 3.580**

### Group II

Ingredient

Bakels Salted Caramel

KG

0.150

**Total Weight: 0.150**

## METHOD

1. Place all ingredients from Group I into the mixing bowl and mix well.
2. Scale dough into 650g pieces.
3. On a floured surface, knead the scaled dough pieces and then flatten with a rolling pin.
4. Spread Group II on to the dough pieces and then fold the dough like you would a Chelsea bun.

5. Cut the dough into two pieces. Twist the pieces together and place the dough in an 8-inch baking tin prepared with Tinglede.
6. Proof for 20 - 30 minutes.
7. Bake at 180°C - 200°C for 20 minutes.
8. Remove from the baking tin and brush with Syrup or Hadeja Flan Jel.
9. Sprinkle with Almond Flakes or decorate as desired.