



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter 2023

DOUBLE CHOC HOT X BUNS

OVERVIEW

(Recipe makes 65 Double Choc Hot X Buns)

INGREDIENTS

Group 1

Ingredient

	KG
Cake flour	2.000
Bakels 20% Sweet Premix	0.400
Water	1.120
Wet Yeast	0.100
Choc Paste	0.030
Bakels Hot X Bun Spice Mix	0.133
<u>Bakels Chockex Nibs</u>	0.200
Total Weight:	3.983

METHOD

1. Place cake flour, Bakels 20% Sweet Mix, water, yeast and Bakels Choc Paste into a mixing bowl and mix until fully developed. Mixing time depends on type of mixer used.
2. Add the Hot X Bun Spice and mix on slow speed until the powder is dispersed.
3. Add the Chockex Nibs on slow speed. Do not mix for too long to ensure the Nibs don't break.
4. Scale the dough into 1.800kg and rest for 10 minutes.
5. Press and mould into 30 pieces and place in hot cross bun trays.
6. Proof for 50 minutes inside the prover.

7. Pipe on the cross using Bakels Cross Mix.
8. Bake at 230°C for 12 minutes.
9. While still hot, glaze with Bakels Bunglaze.