



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Easter

# EASTER ALMOND HOT CROSS BUNS

## INGREDIENTS

### Group Ingredients

Ingredient

Hot Cross Bun Full Mix

Bun Spice

Wet Yeast

Water

Bakers Mix Blue Label (soaked)

Persipan Fancy

Flaked Almonds

KG

2.000

0.048

0.160

0.900

1.000

0.250

0.100

**Total Weight: 4.458**

## METHOD

Place all ingredients (except the Bun Spice and Mixed Fruit) into the mixing bowl and mix for 1 minute on slow speed. Add the Bun Spice and mix for 4 minutes on slow speed. Add the Bakers Mix and mix for a further 1 minute on slow speed. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Scale out 1800g. First proof 10 minutes. Final proof 45-50 minutes. Pipe on cross using Bakels Cross Mix or Choux Paste. Sprinkle Flaked Almonds on top. Bake at 230°C for 12 minutes. After baking brush with Bun Glaze.