

APPLE-COFFEE SWEET BREAD

OVERVIEW

10-024

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	0.350	35.00
All Purpose Flour	0.650	65.00
FINO POTATO FLAKES	0.100	10.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
Sugar	0.120	12.00
Water	0.510	51.00
Whole Eggs	0.200	20.00
Salt	0.016	1.60
DOBRIM NOBRO	0.004	0.40
BAKELS SHORTENING	0.070	7.00
APITO EXPRESSO PASTE	0.020	2.00
Total Weight:		2.055

Group Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% APPLE	0.250	-
Brown Sugar	0.100	-
All Purpose Flour	0.100	-
Total Weight:		0.450

Yield: 5 x 411g loaf

METHOD

How to do it:



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food

Dough:

1. Combine all dry ingredients except Bakels Shortening. Mix for 30 seconds at low speed.
2. Add water and whole eggs and mix at low speed for 2 minutes.
3. Add Bakels Shortening and continue mixing at high speed for 5 minutes.
4. Divide dough into two portions. Set the other half aside.
5. With the half portion at the mixer, add Apito Espresso Paste. Mix until flavor is completely distributed in the dough.
6. Scale 200g dough from both the plain and espresso-flavored doughs.
7. Flatten the two doughs separately.
8. Place the espresso dough over the white dough.
9. Spread Apple filling mixture on top of the espresso dough.
10. Mold to loaf shape and deposit onto greased loaf pans.
11. Using a sharp scissors cut the dough inside the pan at 45 deg angle, at about 80% deep at half-inch interval. Lean the cut portion to the left, and the next cut portion lean to the right and so on to form a twist.
12. Proof.
13. Bake at 180°C for 25 minutes or until done.

Filling:

1. Mix Les Fruits Apple, brown sugar and all purpose flour altogether until thoroughly combined.