

APPLE COUNTRY LOAF

OVERVIEW

01-001

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.500	100.00
Water	0.281	56.10
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.004	0.80
FINO MEAL BASE	0.050	10.00
Skimmed Milk	0.010	2.00
Brown Sugar	0.070	14.00
Apple (peeled and diced)	0.150	30.00
Salt	0.010	2.00
Cinnamon powder	0.002	0.40
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.020	4.00
Raisins (soaked and drained)	0.030	6.00
Total Weight: 1.127		

Yield: 2 x 450g

METHOD

How to do it:

1. Dissolve brown sugar and salt in water.
2. Mix bread flour, Fino Meal Base, Bakels Instant Yeast, skimmed milk and 1 gram cinnamon powder for 30 seconds.
3. Add brown sugar and salt solution. Mix for 2 minutes at 1st speed.
4. Add Butta Butteroil substitute and continue mixing at 2nd speed until fully developed.
5. Allow 10 minutes floor time. Meanwhile, mix together diced apple, raisins and remaining cinnamon powder.
6. Scale dough into 450 grams.
7. Sheet out and place enough apple filling into dough. Roll and mold as desired.
8. Proof for 2-2½ hours.
9. Bake at 180°C for 20 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet