

# APPLE CUSTARD BREAD

## OVERVIEW

07-001

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Bread Flour	0.500	100.00
Fresh Milk	0.035	7.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.006	1.20
Refined Sugar	0.080	16.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.005	1.00
DOBRIM NOBRO	0.002	0.40
Salt	0.006	1.20
BAKELS SHORTENING	0.020	4.00
Water	0.250	50.00
<b>Total Weight:</b>	<b>0.904</b>	

### Group Filling

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.100	100.00
Refined Sugar	0.020	20.00
Butter (melted)	0.015	15.00
Cinnamon powder	0.001	1.20
BAKELS LES FRUITS 50% APPLE	0.100	100.00
<b>Total Weight:</b>	<b>0.236</b>	

### Group Topping

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.075	100.00
Fresh Milk (cold)	0.113	150.00
Cold water	0.113	150.00
BAKELS LES FRUITS 50% APPLE	0.075	100.00
Refined Sugar	0.068	90.00
Cinnamon powder	0.001	1.20
<b>Total Weight:</b>	<b>0.443</b>	

**Yield:** 2 x 9" round bread

## METHOD

How to do it:

Dough:

1. Combine dry ingredients and mix for 30 seconds at slow speed.
2. Add milk and water and mix for 1 minute at low speed.
3. Add Bakels Shortening and Butta Butteroil Substitute and mix at high speed for another 6 minutes or until gluten is well



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet



## FINISHED PRODUCT

Sweet Food

developed.

4. Divide into three equal pieces.
5. Round and rest.
6. Form dough into thin ropes, sheet, and fill with apple filling.
7. Rest for another 15 minutes.
8. Braid dough pieces and seal ends properly.
9. Coil and place in well-greased 9-inch pans.
10. Proof for 90-120 minutes.
11. Brush with egg wash and spread topping over dough carefully.
12. Bake for 45 minutes at 180°C.

Filling:

Combine all ingredients until well blended.

Topping:

1. Whisk milk, water, sugar, Bakels Bake-Stable Custard Mix, cinnamon powder and sugar at high speed for 2 minutes.
2. Fold in Les Fruits Apple.