

# 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  |
| Total Weight:                              |       | 0.904  |

### 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 |
| Total Weight:                  |       | 0.236  |

### 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   |
| Total Weight:                  |       | 0.443  |

**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.