

BUTTERSCOTCH SWEET LOAF

OVERVIEW

19-113

INGREDIENTS

Group Polish

Ingredient	KG	%
Bread Flour	0.125	100.00
Water	0.125	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.001	0.96
Total Weight:		0.251

Group Dough

Ingredient	KG	%
BAKELS PREMIER BUTTERSCOTCH MUFFIN MIX	0.350	46.67
Bread Flour	0.400	53.33
Water	0.230	30.67
Polish	0.251	33.47
Salt	0.005	0.67
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.012	1.60
Milk Powder	0.055	7.33
Sugar	0.050	6.67
Egg Yolk	0.040	5.33
Total Weight:		1.393

Yield: 3 loaves

METHOD

How to do it:

Polish:

1. Combine water, bread flour and Bakels Instant Active Dry Yeast in a clean and dry bowl. Hand mix for at least 4 minutes.
2. Set aside for 16 hours before use.

Dough:

1. Mix all dry ingredients in low speed for 3 minutes.
2. Add the egg yolks, polish and water and mix for 4 -5 minutes.
3. Bulk ferment for 40 minutes.
4. Scale to 460g, round and rest for 5 minutes.
5. Roll into a loaf and place in well-greased loaf pans.
6. Proof for 30-40 minutes. Take note: Breads with polish produce a good oven spring. Do not over proof.
7. Brush with egg wash and bake for 25-30 minutes at 180-185oC.
8. Cool down and serve.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean