

# CARROT-WALNUT LOAF BREAD

## OVERVIEW

00-007

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread Flour	0.500	100.00
Salt	0.008	1.50
Sugar	0.070	14.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.004	0.80
BAKELS LECITEX	0.004	0.80
Skimmed Milk	0.020	4.00
Eggs	0.050	10.00
Water	0.150	30.00
Molasses	0.010	2.00
Cinnamon powder	0.003	0.50
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.020	4.00
BAKELS SHORTENING	0.020	4.00
Carrots (grated)	0.200	40.00
Walnuts	0.050	10.00

**Total Weight:** 1.108

**Yield:** 2 x 400g and 1 x 250g

## METHOD

How to do it:

1. Mix bread flour, salt, sugar, Bakels Instant Yeast, Lecitex Bread Improver, skimmed milk, eggs, water, molasses and cinnamon powder at low speed for 2 minutes.
2. Add Bakels Shortening and Butta Butteroil Substitute and mix at high speed for 3 minutes.
3. When the dough is partially developed, add grated carrots and continue mixing at high speed until fully developed.
4. Add walnuts and mix dough for 1 minute.
5. Rest dough for 10 minutes.
6. Scale at 400 grams and 250 grams and proof.
7. Bake at 180°C for 20-30 minutes.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Semi-sweet