



#### DISPLAY CONDITIONS

Room Temperature



#### CATEGORY

Breads, Semi-sweet



#### FINISHED PRODUCT

Sweet Food

## CEREAL AND HONEY BREAD

### OVERVIEW

18-016

### INGREDIENTS

#### Group Bread

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS CEREAL AND HONEY BREAD CONCENTRATE	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	2.00
Water	1.050	105.00
Oil	0.020	2.00
<b>Total Weight:</b>	<b>3.090</b>	

**Yield:** 8 pieces x 350g

### METHOD

How to do it:

1. Combine all ingredients in a spiral mixer except oil and mix on low speed for 2 minutes.
2. Add oil. Shift to high speed and mix for 5 minutes or until dough is developed.
3. Scale to 450g. Round and rest for 10 minutes.
4. Mold into desired shapes and place on greased flat sheets.
5. Proof.
6. Bake at 180°C until done.