

# CHOCOLATE CRANBERRY LOAF

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
Sugar	0.180	18.00
Salt	0.015	1.50
APITO CHOCOLATE PASTE	0.030	3.00
BAKELS ALKALIZED COCOA POWDER	0.050	5.00
DOBRIM NOBRO	0.004	0.40
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
Water	0.550	55.00
BAKELS SHORTENING	0.060	60.00
Total Weight:		1.904

### Group Filling

Ingredient	KG	%
All Purpose Flour	0.212	-
BAKELS LES FRUITS 50% CRANBERRY	0.302	-
Sugar	0.083	-
Red food color	0.004	-
Total Weight:		0.601

Yield: 4 x 400g

## METHOD

How to do it:

Dough:

1. Combine bread flour, sugar, salt, Dobrim Nobro, Bakels Instant Yeast, and Bakels Alkalized Cocoa Powder in a spiral mixer. Mix on low speed for 30 seconds.
2. Dissolve Apito Chocolate Paste in water. Add it to the dry ingredients. Mix on low speed for 2 minutes.
3. Add Bakels Shortening. Mix on high speed for 7 minutes or until dough is developed.
4. Scale to 400g. Round and rest for 10 minutes.
5. Flatten dough. Spread 150g filling on each flattened dough.
6. Mold into loaf shape.
7. Place in greased loaf pans. Cut the dough at an angle to create a design.
8. Proof.
9. Bake at 180°C for 30 minutes.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Batter, Cakes



## FINISHED PRODUCT

Fruit Loaf