

CHRISTMAS FRUIT BREAD

OVERVIEW

00-015

INGREDIENTS

Group 1

Ingredient	KG	%
Salt	0.030	1.50
Sugar	0.280	14.00
Water	1.100	55.00
Bread Flour	2.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	1.00
DOBRIM HIGH SPEED	0.008	0.40
Lecinta Plus	0.010	0.50
Allspice	0.002	0.10
Cinnamon powder	0.010	0.50
Nutmeg	0.002	0.10
BAKELS MARGARINE SPECIAL	0.060	3.00
BAKELS SHORTENING	0.040	2.00
Glazed fruits	0.400	20.00
Raisins	0.400	20.00
Nuts	0.400	20.00
Total Weight:		4.762

Yield: 6 x 750-g dough

METHOD

How to do it:

1. Dissolve sugar and salt in water. Combine bread flour, Bakels Instant Yeast, Dobrim High Speed-BRF, Lecinta Plus, all spice, cinnamon powder and nutmeg.
2. Add sugar and salt solution then mix for 1 minute at low speed.
3. Add Bakels Margarine Special and Bakels Shortening then mix at medium speed until 90% developed.
4. Add glazed fruits, raisins, and nuts then mix at first speed until well incorporated.
5. Scale 750 g and round. Mold into loaf shape. Brush with solution of 50% condensed milk and 50% water.
6. Proof and bake at 190°C.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet