

# CINNAMON-RAISIN MULTISEED BREAD

## OVERVIEW

07-084

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread Flour	0.600	100.00
Multiseed Bread Concentrate	0.400	66.70
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.012	2.00
Water	0.372	62.00
Fresh Milk	0.108	18.00
Sugar	0.072	12.00
Margarine/Butter	0.036	6.00
Raisins (soaked and drained)	0.075	12.50
Cinnamon powder	0.003	0.50
Honey	0.018	3.00
Total Weight:		1.696

Yield: 4 x 400g loaf

## METHOD

How to do it:

1. Place bread flour, Multiseed Bread Concentrate, yeast, sugar and cinnamon powder in a spiral mixer and mix for 30 seconds.
2. Add honey dissolved in water and fresh milk, mix on slow speed for 2 minutes.
3. Add butter/margarine and mix on high speed until dough is almost developed. Add raisins and mix through. Dough temperature should be 25°C.
4. Scale and mold into loaf or buns (Loaf: 400g Buns: 60g).
5. Proof for approximately 30 to 40 minutes.
6. Bake at 180°C for 30 minutes for loaf, 13-15 minutes for buns. Brush eggwash on top prior to baking.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet



## FINISHED PRODUCT

Sweet Food