

# CRANBERRY POMEGRANATE – CINNAMON LOAF

## OVERVIEW

17-027

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
Sugar	0.100	10.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.013	1.30
BAKELS LECITEM SUPREME	0.010	1.00
Cinnamon	0.004	0.40
Water	0.500	50.00
BAKELS LES FRUITS 50% POMEGRANATE	0.100	10.00
BAKELS SHORTENING	0.010	1.00
Raisins	0.025	2.50
Walnuts	0.025	2.50
Salt	0.015	1.50
<b>Total Weight:</b> 1.802		

### Group Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% CRANBERRY	0.200	-
<b>Total Weight:</b> 0.200		

**Yield:** 4 loaves at 400 grams each

## METHOD

How to do it:

1. Dry mix bread flour, sugar, salt, Bakels Instant Active Dry Yeast, Lecitem Supreme, and cinnamon for 30 seconds.
2. Add the water and Les Fruits Pomegranate into the mixing bowl and mix on low speed for 2 minutes.
3. Add the Bakels Shortening and mix for 5 minutes.
4. When the dough is 75% developed, add the raisins and walnut and mix until well developed.
5. Divide and scale the dough to 400 grams each. Round, cover and rest for 10 minutes.
6. Roll out the dough and place Les Fruits Cranberry filling.
7. Mold and place dough in well-greased loaf pans.
8. Proof.
9. Bake at 180°C for 30 minutes. Remove immediately from the pan and let it cool completely before packing.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet



## FINISHED PRODUCT

Sweet Food