

GLUTEN-FREE HOT CROSS BUNS

OVERVIEW

12-015

INGREDIENTS

Group Cross Buns

Ingredient	KG	%
BAKELS GLUTEN FREE HEALTH BREAD MIX	0.487	100.00
Water	0.317	65.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.002	0.50
Allspice	0.002	0.50
Cinnamon	0.005	1.10
Nutmeg	0.001	0.20
Butter (salted)	0.028	5.70
Refined Sugar	0.050	10.30
Eggs	0.100	20.50
Raisins	0.200	41.10
Powdered sugar	0.015	-
Hot Water	0.086	-
Total Weight:		1.293

Yield: 14 buns x 80g

METHOD

How to do it:

1. Sift together Bakels Gluten-Free Health Bread Mix, allspice, cinnamon and nutmeg.
2. Add chopped butter and blend on low speed for 1 minute using a paddle.
3. Add sugar and Bakels Instant Active Dry Yeast. Mix on low speed for 30 seconds.
4. Gradually add eggs and water.
5. Mix for 4 minutes on medium speed.
6. Fold in raisins. Deposit 80g in well-greased pastel tins.
7. Proof for 45 minutes.
8. Bake at 200°C for 10-12 minutes.
9. Remove from oven and immediately brush with evaporated or fresh milk.
10. Combine powdered sugar and hot water. Pipe crosses over warm buns using the sugar mixture.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Gluten Free



FINISHED PRODUCT

Gluten Free