

# HOT CROSS WHEAT RAISIN BUNS

## OVERVIEW

03-023

## INGREDIENTS

### Group 1

Ingredient	KG	%
All Purpose Flour	1.000	100.00
Sugar	0.200	20.00
Salt	0.015	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
Water	0.280	28.00
Evaporated Milk	0.200	20.00
Egg Yolk	0.120	12.00
DOBRIM NOBRO	0.004	0.40
BAKELS MONOFRESH	0.005	0.50
Cinnamon powder	0.005	0.50
Allspice	0.010	1.00
FINO MEAL BASE	0.070	7.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.150	15.00
BAKELS SHORTENING	0.030	3.00
Raisins (soaked and drained)	0.250	25.00
Total Weight:		2.354

### Group 2

Ingredient	KG	%
Cake Flour	0.250	-
Cooking oil	0.075	-
Water	0.300	-
Total Weight:		0.625

### Group 3

Ingredient	KG	%
BAKELS DIAMOND GLAZE NEUTRAL	-	-
Total Weight:		0.000

**Yield:** 39 x 60-g dough

## METHOD

How to do it:

Dough:

1. Place all purpose flour, sugar, salt, Bakels Instant Yeast, water, evaporated milk, egg yolk, Dobrim Nobro, Monofresh, cinnamon powder, all spice and Fino Meal Base in a spiral mixer. Blend for 2 minutes at slow speed.
2. Add Butta Butteroil Substitute and Bakels Shortening, shift to high speed and mix until developed.
3. Add raisins and mix until incorporated.



## DISPLAY CONDITIONS

Warm



## CATEGORY

Breads, Sweet

4. Round, cover and rest for 1 hour.
5. Divide into 60g dough pieces, round and place in greased square pans.
6. Proof.
7. Pipe crosses on top of each round dough and bake at 180°C for 15-20 minutes.
8. Brush with Diamond Glaze Neutral while still warm.

Crossing Paste:

1. Mix flour and oil.