

# KIWI CINNAMON LOAF

## OVERVIEW

19-175

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Bread Flour	0.500	100.00
BAKELS KIWI MUFFIN MIX	0.150	30.00
Water (1)	0.280	56.00
Sugar	0.065	13.00
Salt	0.008	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	1.60
BAKELS LECITEX	0.004	0.80
BAKELS MONOFRESH	0.002	0.40
BAKELS SHORTENING	0.030	6.00
Total Weight:		1.047

### Group Topping

Ingredient	KG	%
BAKELS DAIRY BLEND (softened)	0.050	-
Cinnamon powder	0.004	-
Brown Sugar	0.100	-
Total Weight:		0.154

**Yield:** 2 loaves

## METHOD

How to do it:

1. Combine dry ingredients in a spiral mixer on low speed for 30 seconds. Add water and mix on low speed for 2 minutes.
2. Add Bakels Shortening and mix on high speed for about 5 minutes or until dough is well-developed.
3. Divide and scale into 500-g pieces. Round, cover and rest for 10 minutes.
4. Proof.
5. When dough ready, brush the top with softened Bakels Dairy Blend, and sprinkle with sugar-cinnamon powder.
6. Bake at 180°C for 30 minutes.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Semi-sweet