

LEMON BABKA

OVERVIEW

09-013

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	0.150	50.00
All Purpose Flour	0.150	50.00
Sugar	0.068	22.70
Salt	0.003	1.10
Fresh Milk	0.111	37.10
BAKELS BALEC LACTO ALBUMEN	0.009	3.00
Water	0.045	15.10
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.003	1.00
DOBRIM NOBRO	0.001	0.40
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.017	5.50
Butter	0.066	22.00
APITO LEMON PASTE	0.009	3.00
BRITE VANILLA EXTRA STRENGTH	0.002	0.50
Total Weight: 0.634		

Group Topping

Ingredient	KG	%
Powdered sugar	0.010	-
Total Weight: 0.010		

Yield: 1 round bread

METHOD

How to do it:

1. Combine bread flour, all purpose flour, sugar, salt, Bakels Instant Yeast, Dobrim Extra Strength, Apito Lemon Paste, Brite Vanilla Extra Strength, fresh milk and *Balec solution. Mix on low speed for 2 minutes.
2. Add Butta Butteroil Substitute and butter and mix on high speed until developed.
3. Rest dough for 10 minutes.
4. Sheet the dough into a rectangle.
5. Roll the dough into a fat cylinder about 12 to 14 inches long. Connect the ends to form a ring.
6. Place the dough in a 9-inch fluted pan.
7. Proof for 60-90 minutes.
8. Bake at 180°C for 30-40 minutes or until golden brown.
9. Cool and dust with powdered sugar.

*Balec Solution: Dissolve 9.00g Balec Lacto Albumen in 45.30g water. Mix well before use.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food