

# LEMON MANGO BREAD

## OVERVIEW

11-064

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread Flour	0.500	100.00
BAKELS SWEET DOUGH BLEND	0.100	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.005	1.00
Eggs	0.050	10.00
Water	0.250	50.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.050	10.00
APITO LEMON PASTE	0.010	2.00

**Total Weight:** 0.965

### Group 2

Ingredient	KG	%
Refined Sugar	0.030	-
Cinnamon	0.003	-
Nuts	0.025	-
Ripe Mango (diced)	0.080	-

**Total Weight:** 0.138

**Yield:** 2 x 550g

## METHOD

How to do it:

1. Combine bread flour Bakels Sweet Dough Blend, Bakels Instant Yeast, eggs, water and Apito Lemon Paste in the mixing bowl and mix on low speed for 2 minutes.
2. Add Butta Butteroil Substitute, shift to high speed and mix for 5 minutes or until developed.
3. Form into ¾ inch thick rectangle.
4. Rest for 10 minutes.
5. Using a pizza cutter, cut the dough into 1"x 1" pieces.
6. Combine the dough and Group 2 ingredients. Toss until each piece of dough is coated with Group 2 ingredients.
7. Deposit 550-g mixture in a loaf pan.
8. Proof.
9. Bake at 180°C for 20 minutes.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet