

PREMIER BUTTERSCOTCH LOAF BREAD

OVERVIEW

19-104

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PREMIER BUTTERSCOTCH MUFFIN MIX (sifted)	0.400	40.00
Water	0.520	52.00
Sugar	0.150	15.00
Salt	0.015	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	0.80
BAKELS LECITEM SUPREME	0.010	1.00
BAKELS MONOFRESH	0.005	0.50
ROTITEX	0.030	3.00

Total Weight: 2.138

Yield: 5 loaves x 400g per loaf

METHOD

How to do it:

1. Dry mix flour, Premier Butterscotch, salt, sugar, Lecitem Supreme, Monofresh and Bakels Instant Yeast for 30 seconds. Add water and mix at slow speed for 2 minutes.
2. Add Rotitex and mix at high speed for about 5 minutes or until dough is well-developed.
3. Divide and scale into 400-g pieces. Round, cover and rest for 10 minutes.
4. Flatten dough and sprinkle butterscotch chips before rolling. Mold and place dough in well-greased loaf pans.
5. Proof.
6. Bake at 180°C for 30 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet