

SUGAR CRACKNEL

OVERVIEW

99-026

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
Salt	0.020	2.00
Refined Sugar	0.050	5.00
Skimmed milk powder	0.040	4.00
Water	0.540	54.00
BAKELS SHORTENING	0.080	8.00
Lecinta Plus	0.005	0.50
DOBRIM HIGH SPEED	0.004	0.40
Total Weight: 1.754		

Group 2

Ingredient	KG	%
Brown Sugar	0.200	-
Ground cinnamon	0.005	-
Total Weight: 0.205		

Yield: 35 x 50-g dough

METHOD

How to do it:

1. Mix Bread flour, Bakels Instant Yeast, salt, sugar, skimmed milk powder, water, Bakels Shortening, Lecinta Plus and Dobrim High Speed-BRF in a spiral mixer for 8 minutes.
2. Rest dough for 10 minutes.
3. Scale the dough into 50-g pieces.
4. Round up, then cover and rest for 5 minutes.
5. Form each into a long cylindrical shape (approx. 1 cm in diameter), cover and rest for 10 minutes.
6. Roll out the dough on a very wet towel and cover generously with brown sugar and cinnamon.
7. Form into desired shape (pretzel or knot).
8. Proof.
9. Bake at 212°C for 8 minutes. Remove from the pan immediately after baking and let cool.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean



FINISHED PRODUCT

Sweet Food