

SWEET BUNS

OVERVIEW

01-041

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	1.000	100.00
Sugar	0.200	20.00
Salt	0.014	1.40
Egg Yolk	0.200	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
DOBRIM NOBRO	0.004	0.40
BAKELS MONOFRESH	0.005	0.50
Evaporated Milk	0.200	20.00
Water	0.300	30.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.200	20.00
Total Weight:		2.138

Yield: 38 x 55-g dough

METHOD

How to do it:

1. Place all purpose flour, sugar, salt, egg yolk, Bakels Instant Yeast, Dobrim Nobro, Monofresh, evaporated or freshmilk and water in a mixing bowl and mix at low speed for 2 minutes.
2. Add Butta Butteroil Substitute and develop dough thoroughly.
3. Round, cover and rest for 10 minutes.
4. Divide and scale into 55g pieces. Rest for another 10 minutes.
5. Mould and place in well-greased hamburger pans.
6. Proof.
7. Bake at 180°C for 10 minutes or until pale brown in color.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet