

# SWEET COCONUT BREAD

## OVERVIEW

13-019

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
Sugar	0.080	8.00
Salt	0.020	2.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	2.00
DOBRIM HIGH SPEED	0.004	0.40
Skimmed Milk	0.076	7.50
Water	0.500	50.00
BAKELS SHORTENING	0.050	5.00
Total Weight:		1.750

### Group 2

Ingredient	KG	%
Desiccated Coconut	0.124	-
Coconut milk (powder form)	0.155	-
Water	0.192	-
Butter	0.062	-
APITO LEMON PASTE	0.005	-
Total Weight:		0.538

**Yield:** 34 pieces x 50g

## METHOD

How to do it:

1. Combine all dry ingredients in a spiral mixer. Add water and mix on low speed for 2 minutes.
2. Add Bakels Shortening and mix on high speed for 5 minutes or until dough is developed.
3. Scale to 350-g pieces. Round and rest for 10 minutes.
4. Sheet dough to a rectangle about ¼" in thickness.
5. Apply filling (mix all ingredients in Group 2 until well-combined).
6. Fold into three.
7. Cut into 50g pieces.
8. Proof.
9. Apply eggwash and bake at 180°C for 10 minutes or until done.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Semi-sweet



## FINISHED PRODUCT

Sweet Food