

WHOLE WHEAT RAISIN BREAD

OVERVIEW

06-102

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	2.000	100.00
FINO MEAL BASE	0.240	12.00
BAKELS LECITEX	0.016	0.80
FINO MALT BASE	0.040	2.00
Brown Sugar	0.360	18.00
Salt	0.030	1.50
Cinnamon powder	0.020	1.00
Molasses	0.040	2.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	1.00
BAKELS SHORTENING	0.100	5.00
Water	1.000	50.00
Raisins (pre-conditioned)	0.400	20.00
Total Weight: 4.266		

Yield: 7 pieces x 600g

METHOD

How to do it:

1. Combine Lecitex, Fino Meal Base, Bakels Instant Yeast and cinnamon powder in the mixer.
2. Dissolve sugar and salt in water. Add molasses in the sugar-salt solution. Add-in flour mixture.
3. Mix on slow speed for 2 minutes.
4. Add Bakels Shortening and mix on high speed until dough is 80% developed.
5. Add pre-conditioned raisins and mix until dough is fully developed.
6. Allow the dough to relax for 10 minutes.
7. Cut dough into desired weight.
8. Proof.
9. Bake at 180°C for 20-30 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food