



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Breads, Rolls & Pastry,
Breads, Rolls, Pastry



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Sweet Food, Sweet Good

BUTTERSCOTCH BREAD

INGREDIENTS

Group A1

Ingredient	KG
High Protein Flour	1.000
Sugar	0.160
Salt	0.012
<u>BAKELS INSTANT ACTIVE DRIED YEAST</u>	0.018
<u>Bakels Premium Softener</u>	0.003
<u>Calcium Propionate</u>	0.003
<u>LECITEM PUMPABLE-S</u>	0.020
<u>BUTTA BUTTEROILS SUBSTITUTE</u>	0.150
Butterscotch Booster	0.040
Water	0.440
Total Weight:	1.846

Group A2

Ingredient	KG
Butterscotch Chips	0.150
Total Weight:	0.150

METHOD

1. Mix all ingredients (A1) and fold in ingredient (A2) and mix well.

2. Rest dough for 5mins and divide into each dough into 50g each.
3. Deposit into the baking pan and let it proof then bake at 190°C (top) and 210°C (bottom) for 20mins and it is ready to be served.