BAKELS
BAKERY INGREDIENTS SINCE 1904

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BUTTERSCOTCH BREAD

CATEGORY

Cakes, Muffins & Sponge Products

INGREDIENTS

Group 1

Ingredient	KG
BAKELS INSTANT ACTIVE DRIED YEAST	0.030
Water	0.700
Bread Flour	1.000
BAKELS BUTTERSCOTCH BREAD CONCENTRATE	1.000
Total Weight:	2.730

Group 2

Ingredient	KG
BAKELS MARGARINE SPECIAL	0.250
Total Weight:	0.250

METHOD

1. Mix Group 1 for 3 minutes slow and 6 minutes fast.
2. Add in group 2 and mix for further 5 minutes fast or until the dough is well developed.
3. Allow dough to rest for 5 minutes.
4. Scales and mould 380gms of dough weight and rounding.
5. Allow to rest for 5 minutes.
6. Then mould the dough into desired shapes.
7. Prove the dough at 37°C and humidity 75 for around 1 hour.
8. Bake the dough.