



## KARLSBADER SWEET BREAD MIX

### OVERVIEW

Bakels Karlsbader is a fantastic mix for Karlsbader bread (a typical Scandinavian sweet bread). The mix is very easy to work with as only water and yeast need to be added. You can also vary the recipe by adding egg. Use for example for buns, wreaths, lengths and more.

Excellent to complement with Bakels [remonces](#), [fillings](#) and [custard cream](#).

### USAGE

See recipe.

### INGREDIENTS

WHEAT flour, sugar, vegetable oil (rapeseed), raising agents E450 (0.3%) and E500, salt, vanillin, colour E160a, enzyme

### PACKAGING

**Code**  
374010

**Size**  
20 kg

**Type**  
Bag

**Palletisation**  
30x20 kg

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,700.00
Energy (kcal)	400.00
Fat (g)	12.00
of which saturated (g)	1.00
Carbohydrate (g)	64.00
of which saccharides (g)	13.00
Protein (g)	8.00
Sodium (g)	<0,5
corresponds to approx (g salt)	0.00

## METHOD

Group 1	
Ingredient	KG
Water	1.100
Bakels Karlsbader	3.200
Bakels Dry Yeast	0.050
<b>Total Weight:</b>	<b>4.350</b>

## DESCRIPTION

Mix the ingredients to a pliable dough. Normal processing time. Dough temperature: 26-28°C Resting time: 20 min Proving time: 37°C approx. 60 min Baking temperature: 220°C Baking time: (60 g) approx. 8 min



### STORAGE

Dry conditions, room temperature up to 25°C, relative humidity max 65%.



### SHELF LIFE

240 days



### TYPE

Powder



### ALLERGENS

Gluten (wheat)



### CATEGORY

Cake & Sponge Mixes



### FINISHED PRODUCT

Morning goods, Sweet goods



### BRANDS

Bakels



### FUNCTION

Efficiency