



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Bread

CHRISTMAS BREAD WITH APPLE AND CINNAMON: BAKELS MULTISEED

INGREDIENTS

Group 1

Ingredient	KG
<u>Bakels Multiseed Bread Base</u>	1.000
Wheat flour	1.000
Aromatic bakingwort Special	0.200
Dried apple bits	0.100
Yeast	0.080
<u>Lecisoft Master</u>	0.020
Seville Orange	0.010
Water	0.950
Total Weight:	3.360

METHOD

1. Mix the ingredients into a smooth dough. About 6 minutes slowly. 2-3 minutes quickly.
2. Weigh the dough and shape it into round balls
3. Let the dough rest, before folding it into loaves.
4. Bake them wrapped in a frame, or in a mould.
5. Bake the loaves for about 60min
6. Sprinkle with cinnamon sugar before baking.

7. Bake at entry temp 240g, with 6 sec steam, then lower to 180g. Baking time is about 45min in frame, shorter in tin.