



CATEGORY

Bakery



FINISHED PRODUCT

Bun, Sweet dough

STICKY BUNS — KARLSBADER

INGREDIENTS

Group Sticky Buns

Ingredient	KG
Bakels Karlsbader	2.250
Water	0.575
Egg	0.150
Bakels Dry Yeast	0.030
Total Weight:	3.005

Group Topping

Ingredient	KG
Bakels Truffle	-
Total Weight:	0.000

METHOD

Mixing time: Mix with a wing, 5 minutes on low speed, 3 minutes on high speed.

Resting time: 10 minutes.

Roll down to 2,5 mm.

If filling is desired, add optional Bakels Remonce

Dough weight: 60 g.

Quantity: 24 pcs.

Bake in a capsule (30x40 cm).



BAKERY INGREDIENTS SINCE 1904

www.bakelssweden.se

Proving time: 80-90 minutes.

Starting temperature: 200°C

Baking temperature: 180°C

Baking time: 16 minutes.

Decorate with optional Bakels Truffle.