



## CATEGORY

Bakery



## FINISHED PRODUCT

Bun, Sweet dough

# STICKY BUNS — SOFT DOUGH CONCENTRATE

## INGREDIENTS

### Group Sticky Bun

Ingredient	KG
Wheat flour	1.900
Water	1.000
<u>Bakels Soft Dough Concentrate</u>	0.500
Sugar	0.300
Rapeseed oil	0.250
<u>Bakels Dry Yeast</u>	0.050
Cardamom	0.020
<b>Total Weight:</b>	<b>4.020</b>

### Group Topping

Ingredient	KG
<u>Bakels Truffle</u>	-
<b>Total Weight:</b>	<b>0.000</b>

## 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



BAKERY INGREDIENTS SINCE 1904

[www.bakelssweden.se](http://www.bakelssweden.se)

Dough weight: 60 g.

Quantity: 24 pcs.

Bake in a capsule (30x40 cm).

Proving time: 80-90 minutes.

Starting temperature: 190°C

Baking temperature: 170°C

Baking time: 20 minutes.

Decorate with optional Bakels Truffle.