



CATEGORY

Bakery



FINISHED PRODUCT

Ocassion Bread

SWEDISH SANDWICH SOFT CAKE – SOFT DOUGH CONCENTRATE

INGREDIENTS

Group Sandwich Soft Cake base

Ingredient	KG
Water	1.000
Wheat flour	1.300
<u>Bakels Soft Dough Concentrate</u>	0.500
Sugar	0.200
Rapeseed oil	0.150
Sifted rye flour	0.300
<u>Bakels Fermdor R Classic</u>	0.030
<u>Bakels Dry Yeast</u>	0.040
Total Weight:	3.520

METHOD

Mixing time: 5 + 10 minutes
 Resting time: 20 minutes
 Roll down to 4 mm
 Fermenting time: approx. 80 minutes
 Prick the bread.
 Baking temperature: 190°C
 Baking time: approx. 20 minutes
 Dough weight:
 600 g in a 26 cm round cake tin



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400 g in a 22 cm round cake tin

250 g in a 16 cm round cake tin

Fill the layers with a savory filling of

your choice and decorate with cream cheese and vegetables.