



CATEGORY

Bakery



FINISHED PRODUCT

Sweet dough

SWEET DOUGH

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	2.400	100.00
Water	1.000	42.00
Sugar	0.400	17.00
Butter	0.400	17.00
Bakels Dry Yeast	0.050	2.00
Bakels Lecissoft Free	0.020	1.20
Cardamom, ground	0.015	1.00
Salt	0.010	0.50

Total Weight: 4.295

METHOD

Weigh all the ingredients in the dough mixer.

run the dough smooth about 4min slowly and 4min on second speed

weigh up the dough in appropriate pieces, let the dough rest before preparation.

Used a filling for the buns.

Put the dough in the prover for 60 min atleast

Bake to a golden brown color.