



BAKELS

BAKERY INGREDIENTS SINCE 1904

Bakels product

PREMIUM OAT BREAD



Discover

PREMIUM OAT BREAD

Bakels Premium Oat Bread gives a rich and tasty bread with a great texture. The bread base contains as much as 60% oats of various kinds that gives the bread a full-bodied taste. Sunflower seeds and yellow flax seeds provides the bread with a unique character.

The bread stays soft and moist for a long period of time and the mix is suitable for a variety of applications.



CONTAINS
60% OAT



Why you should choose

PREMIUM OAT BREAD

- Contains 60% oats of various kinds.
- Rich and full-bodied taste.
- The bread stays moist and soft for a long time.
- Yellow flaxseed and sunflower seeds gives the bread a great taste and texture.
- Contains oat, well-known and popular among consumers for its many health benefits.
- Suitable for various kinds of applications.



PRODUCT INFORMATION



Storage: To be stored dry and not above +25°C (max 65% humidity).



Packaging: 15 kg plastic bag.



Shelf life: 8 months.



Allergens: Contains gluten (OAT, WHEAT, BARLEY).

READ MORE ABOUT THE PRODUCT [HERE](#)



Health benefits

Products based on oats, thanks to their positive health effects, have become very positive among consumers. Oat contains a lot of fiber, protein and healthy fats and are considered to have positive effects on, among other things, cholesterol and blood sugar.

BASIC RECIPE PREMIUM OAT BREAD

INGREDIENTS

Water	1000 g	67%
Wheat flour	750 g	50%
Bakels Premium Oat Bread	750 g	50%
Bakels Dry Yeast	25 g	2%

PRODUCTS USED

Art nr: Bakels Premium Oat Bread **391301**

Art nr: Bakels Dry Yeast **297201**

METHOD

Mixing time: 6 minutes on low speed, approximately 3 minutes on high speed.

Resting time: 15 minutes. Cover the dough.

Divide the dough into desired weight.

Proving time: 45-50 minutes.

Starting temperature: 230°C.

Steam: 6 seconds.

Baking temperature: 190°C.

Baking time: 22-24 minutes.



SWEDISH "HÄLLAKAKA"

INGREDIENTS

Water	1000 g	66 %
Wheat flour	750 g	50 %
Bakels Premium Oat Bread	750 g	50 %
Margarine	100 g	7 %
Bakels Dry Yeast	15 g	1 %
Ammonium carbonate	3 g	0,2 %

PRODUCTS USED

Art nr: Bakels Premium Oat Bread **391301**

Art nr: Bakels Dry Yeast **297201**

METHOD

Mixing time: Run the dough like a regular dough.

Roll out into about 2-3 mm thin round bread.

Proving time: 25-30 minutes.

Baking temperature: 280°C

Baking time: 5-6 minutes.

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Inspiration!

BAKING TIPS FOR PREMIUM OAT BREAD



OAT MUFFIN

INGREDIENTS

Sugar	1000 g	22%
Bakels Premium Oat Bread	950 g	21%
Water	750 g	16%
Wheat flour	750 g	16%
Egg	750 g	16%
Rapeseed oil	250 g	5%
Aromatic Arozyme M	120 g	2%
Soft cheese with ham	10 g	
Grated aged cheese	10 g	

PRODUCTS USED

Art nr: Bakels Premium Oat Bread **391301**
Art nr: Aromatic Arozyme M **434211**

METHOD

Combine all ingredients in a bowl, with a wing.
Pipe the batter into muffin tins, about 2/3 full.
Pipe soft cheese and sprinkle a little grated
cheese on top.

Baking temperature: 190°C.

Steam: 2 seconds in the beginning.

Baking time: 18-22 minutes.

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OAT COOKIE

INGREDIENTS

Bakels Premium Oat Bread	2100 g	30%
Bakels Bakery Margarine	2000 g	28%
Sugar	1700 g	24%
Wheat flour	1250 g	18%
Ammonium carbonate	2 g	
Salt	1,5 g	

PRODUCTS USED

Art nr: Bakels Premium Oat Bread **391301**

Art nr: Bakels Bakery Margarine **152010**

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METHOD

Combine all the ingredients in a mixer, with a wing.

Roll out lengths of cake batter and cut up to suitable sizes, about 15-20 g.

Place the cake pieces on a plate with the cut side down, and press them lightly with your hand.

Baking temperature: 190°C.

Baking time: approximately 10 minutes.





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