

Apricot & Cranberry Multiseed Bread



Description

A fruity twist on our multiseed recipe, for those customers with a sweeter tooth.

Ingredients

KG	Ingredients
4.000	BAKELS MULTISEED BREAD CONCENTRATE
4.000	White flour
0.200	Yeast (approx)
4.000	Water (approx)
1.225	Dried apricots
1.225	Cranberries
14.650	TOTAL

Method

Dough temp 250C (770F)

Scale at 460 - 470g

Prove for approx 50 mins

Bake for approx 30 mins

Bake: 2200C (4280F)

(Water and yeast levels should be monitored and adjusted as necessary to suit processing conditions)

<https://www.multiseedbread.co.uk/recipe/apricot-cranberry-multiseed-bread/>