

Multiseed Hot Cross Buns



Description

Hot cross buns, but with all the goodness of a seeded bread.

Ingredients

KG	Ingredients
4.000	BAKELS MULTISEED BREAD CONCENTRATE
4.000	White flour
0.720	Shortening
0.560	Sugar
0.720	Yeast (approx)
3.200	Water (approx)
2.000	Currants
2.000	Sultanas
0.080	Mixed peel
0.060	Mixed brown spice
0.120	Liquid bun spiced - to taste (add to fruit)
17.420	TOTAL

Method

Scale at 90g

Prove for approx 50 mins

Cross with BAKELS CROSSING PASTE MIX

Bake for approx 12-15 mins

Bake: 2250C (4370F)

Glaze with BAKELS BUN GLAZE RTU

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

<https://www.multiseedbread.co.uk/recipe/multiseed-hot-cross-buns/>