

Apple Sugar Bread



Ingredients

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Flour	100%	10000g
Dutch Apple Syrup (Rinse)	15%	1500g
Fresh Yeast	10%	1000g
Proson Luxe au Beurre	5%	500g
Dairy butter	5%	500g
(Brown) Soft sugar	4%	400g
Salt	1.5%	150g
Water approx.	45%	4500g
Filling		
Sugar Nibs P4	55%	5500g
Cinnamon	0.5%	50g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. Mix Sugar Nibs with Cinnamon. After kneading mix directly filling in
Dough temperature	Approx. 27°C.
Scale	Dough pieces approx. 300 grams and pointed model
Dough proof	Approx. 10 minutes
Moulding	Mould as a short loaf. Place the dough pieces into aluminum baking tins. Place the baking tins on with baking paper covered baking sheets
Final proof	Approx. 45 minutes
Baking	Approx. 25-30 minutes at 210°C



For more information please contact
Sonneveld: +31 (0)78 644 25 25 or send an
e-mail to info@sonneveld.com. Our specialists
are glad to assist you.

Bakery Ingredients

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