

Autumn Sugar Bread



Ingredients

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Flour (High-Protein)	100%	10000g
<i>Proson Luxe au Beurre</i>	15%	1500g
Yeast	8%	800g
Salt	2%	200g
Water approx.	60%	6000g

Filling

Sugar Nibs P4	50%	5000g
Candied Apple	25%	2500g
Candied Pear	25%	2500g

Working Method

Kneading	Mix all ingredients into a smooth well developed dough After kneading directly mix filling in
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 380 gram and rounding
Dough proof	Approx. 10 minutes
Moulding	Mould as a small loaf. Place the dough pieces in with release agent prepared wooden (or aluminum) baking tins Place the baking tins on baking sheets
Final proof	Approx. 40 minutes
Cutting	Just before baking incise the sugar with a pair of scissors
Baking	Approx. 25 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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