

Frisian Sugar Bread



Ingredients

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Flour (High-protein)	100%	10000g
Salt	2%	200g
Yeast	6%	600g
Sonplus Vruchten Extra (Fruited Bread Extra)	10%	1000g
Crème Sonnomel	5%	500g
Water approx.	58%	5800g
Filling		
Sugar nibs P4	60%	6000g
Lemon zest	4%	400g
Cinnamon	0.2%	20g

Working Method

Kneading	Mix all ingredients into a well developed dough. After mixing directly add the filling
Dough temperature	Approx. 26°C
Scale	Approx. 350 grams (depending on the size of the aluminum tray)
Dough rest	Approx. 25 minutes
Moulding	Mould and place them in aluminum trays
Final proof	Approx. 40 minutes
Baking	Determine the time based on the dough weight and bake at approx. 220°C Bake it in a soft manner, use the bottom plates if necessary



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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