

# Maize Cranberry Sugar Bread



## Ingredients

### Maize Cranberry Sugar Bread

Flour (high-protein)	50%	5000g
Vitason Mais (maize) 50%	50%	5000g
QS Boterstol (Dutch Stollen)	30%	3000g
Fresh Yeast	6%	600g
Water approx.	64%	6400g
<b>Filling</b>		
Cranberry (chopped)	30%	3000g
Sugar Nibs P4	30%	3000g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. After kneading directly mix filling in
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 500 gram and rounding
Dough proof	Approx. 35 minutes
Moulding	Mould a a short loaf. Place the dough pieces into (wooden) baking tins
Final proof	Approx. 60 minutes
Decorating	Incise just before baking
Baking	Approx. 35 minutes at 200°C with steam



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

### Bakery Ingredients

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