

# Soft Easter Cracknels



## Ingredients

### Soft Easter Cracknels

Flour (high-protein)	100%	10000g
Butter / Margarine	10%	1000g
Fresh Yeast	7.5%	750g
<b>Sonplus Melk (Milk)</b>	<b>5%</b>	<b>500g</b>
Caster Sugar	3%	300g
Salt	1.5%	150g
Water approx.	53%	5300g
Cinnamon Sugar		

## Working Method

Kneading	Mix all ingredients (except the butter) into a smooth and well developed dough, add the butter in parts once flour turns away.
Dough temperature	Approx. 23°C.
Bulk proof	Approx. 15 minutes
Scale	Approx. 1200 gram (30 pieces)
Dough proof	Approx. 15 minutes
Moulding	Divide and round up loosely. Roll the dough pieces in the cinnamon sugar and roll it into a braid of approx. 45 cm. Twist into pretzel. Place the pretzels on with baking paper prepared baking sheets
Final proof	Approx. 30 minutes
Baking	Approx. 8 minutes at 240°C. Loose it immediately after baking



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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands  
Tel. +31 (0)78 644 25 25 - [www.sonneveld.com](http://www.sonneveld.com) - [info@sonneveld.com](mailto:info@sonneveld.com)

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