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**CATEGORY**

Bakery



**FINISHED  
PRODUCT**

Bun, Sweet dough

# STICKY BUNS – SOFT DOUGH CONCENTRATE

## INGREDIENTS

### Group Sticky Bun

Ingredient

Wheat flour

Water

Bakels Soft Dough Concentrate

Sugar

Rapeseed oil

Bakels Dry Yeast

Cardamom

KG

1.900

1.000

0.500

0.300

0.250

0.050

0.020

**Total Weight: 4.020**

### Group Topping

Ingredient

Bakels Truffle

KG

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**Total Weight: 0.000**

## METHOD

Mixing time: Mix with a wing, 5 minutes on low speed, 3 minutes on high speed.

Resting time: 10 minutes.

Roll down to 2,5 mm.

If filling is desired, add optional Bakels Remonce

Dough weight: 60 g.

Quantity: 24 pcs.



BAKERY INGREDIENTS SINCE 1904

[www.bakelssweden.se](http://www.bakelssweden.se)

Bake in a capsule (30x40 cm).

Proving time: 80-90 minutes.

Starting temperature: 190°C

Baking temperature: 170°C

Baking time: 20 minutes.

Decorate with optional Bakels Truffle.