



CATEGORY

Bakery



**FINISHED
PRODUCT**

Ocassion Bread

SWEDISH SANDWICH SOFT CAKE – SOFT DOUGH CONCENTRATE

INGREDIENTS

Group Sandwich Soft Cake base

Ingredient

Water

Wheat flour

Bakels Soft Dough Concentrate

Sugar

Rapeseed oil

Sifted rye flour

Bakels Fermdor R Classic

Bakels Dry Yeast

KG

1.000

1.300

0.500

0.200

0.150

0.300

0.030

0.040

Total Weight: 3.520

METHOD

Mixing time: 5 + 10 minutes

Resting time: 20 minutes

Roll down to 4 mm

Fermenting time: approx. 80 minutes

Prick the bread.

Baking temperature: 190°C

Baking time: approx. 20 minutes

Dough weight:



BAKERY INGREDIENTS SINCE 1904

www.bakelssweden.se

600 g in a 26 cm round cake tin

400 g in a 22 cm round cake tin

250 g in a 16 cm round cake tin

Fill the layers with a savory filling of

your choice and decorate with cream cheese and vegetables.