



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter

BRAIDED CINNAMON EASTER BREAD

INGREDIENTS

Group Ingredients

Ingredient	KG
Cake flour	2.000
<u>20% Sweet Premix</u>	0.400
Ground Cinnamon	0.005
Wet Yeast	0.080
Water	1.100
Bakers Mix Blue Label (Optional)	0.200
Total Weight:	3.785

METHOD

Place all the ingredients (except the Bakers Mix) into the mixing bowl and mix until fully developed. Add the Bakers Mix and mix for 1 minute on slow speed. Dough temperature 28°C - 30°C. Mixing time depends on type of mixer used. Scale 450g each. Divide each into 4 x 112.5g strips. First proof 10 minutes. Mould and braid 4 strips per loaf as required. Final proof ±40 minutes. Brush the top with egg wash. Bake at 210°C for 20 minutes.