



BAKERY INGREDIENTS SINCE 1904

Recipe Inspiration

CRUMBLE MIX



Introducing our latest culinary innovation – the irresistible Crumble Mix! Elevate your baking experience with this versatile blend that effortlessly transforms into a delectable crumble topping or a luscious sweet paste for your confectionery creations. Crafted with the finest ingredients, our Crumble Mix guarantees a perfect balance of sweetness and texture, ensuring every bite is a symphony of flavours. Sprinkle it generously over pies, tarts, or fruit desserts for a golden, crunchy topping that adds a delightful twist to your favourite classics. Alternatively, use it as a sweet paste to create heavenly tart bases for your confectionery masterpieces. The possibilities are endless, and the results are consistently mouthwatering. Elevate your baking game with the all-new Crumble Mix – where simplicity meets sensational taste!







(Recipe makes 40 Slices depending on size)

GROUP	INGREDIENTS	KG
I	Crumble Mix	2.000
	Margarine	0.506
II	Pettina Muffin Mix	2.000
	Eggs	0.600
	Water	0.400
	Oil	0.300
	Mango Fruit Filling	0.500

METHOD

1. Place all of the ingredients from Group I into the mixing bowl and mix on slow speed for ±5 minutes until the mixture forms a crumble.
2. Prepare a baking tray (45cm x 35cm) with silicone paper and press 750g of the crumble mixture on to the tray.
3. Par bake the crumble base for 10 minutes at 180°C.
4. Remove from the oven and allow to cool.
5. Place all of the ingredients from Group II in the mixing bowl and mix for 2 minutes on slow speed.
6. Stop the beater and scrape down using a plastic scraper.
7. Mix for a further 5 minutes on medium speed.
8. Once the crumble base has cooled down, spread 1000g of the muffin batter mixture on to the base.
9. Apply the Mango Fruit Filling (Group III) over the muffin batter.
10. Pour the remaining 1300g muffin batter on top.
11. Sprinkle 500g of the crumble mixture over the top of the batter.
12. Place in the oven and bake at 180°C for 30 – 35 minutes.
13. Remove from the oven, allow to cool and then cut into slices.



(Recipe makes 40 Slices depending on size)

GROUP	INGREDIENTS	KG
I	Crumble Mix	2.000
	Margarine	0.506
II	Pettina Muffin Mix	2.000
	Eggs	0.600
	Water	0.400
	Oil	0.300
	Strawberry Topping	0.500

METHOD

1. Place all of the ingredients from Group I into the mixing bowl and mix on slow speed for ±5 minutes until the mixture forms a crumble.
2. Prepare a baking tray (45cm x 35cm) with silicone paper and press 750g of the crumble mixture on to the tray.
3. Par bake the crumble base for 10 minutes at 180°C.
4. Remove from the oven and allow to cool.
5. Place all of the ingredients from Group II in the mixing bowl and mix for 2 minutes on slow speed.
6. Stop the beater and scrape down using a plastic scraper.
7. Mix for a further 5 minutes on medium speed.
8. Once the crumble base has cooled down, spread 1000g of the muffin batter mixture on to the base.
9. Apply the Strawberry Topping (Group III) over the muffin batter.
10. Pour the remaining 1300g muffin batter on top.
11. Sprinkle 500g of the crumble mixture over the top of the batter.
12. Place in the oven and bake at 180°C for 30 – 35 minutes.
13. Remove from the oven, allow to cool and then cut into slices.



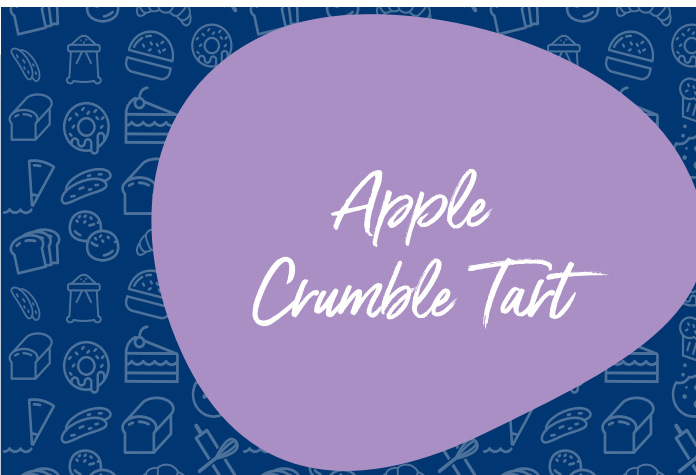
Apple Crumble Slice

(Recipe makes 40 Slices depending on size)

GROUP	INGREDIENTS	KG
I	Crumble Mix	2.000
	Margarine	0.506
II	Pettina Muffin Mix	2.000
	Eggs	0.600
	Water	0.400
	Oil	0.300
	Pie Apples	0.500

METHOD

1. Place all of the ingredients from Group I into the mixing bowl and mix on slow speed for ±5 minutes until the mixture forms a crumble.
2. Prepare a baking tray (45cm x 35cm) with silicone paper and press 750g of the crumble mixture on to the tray.
3. Par bake the crumble base for 10 minutes at 180°C.
4. Remove from the oven and allow to cool.
5. Place all of the ingredients from Group II in the mixing bowl and mix for 2 minutes on slow speed.
6. Stop the beater and scrape down using a plastic scraper.
7. Mix for a further 5 minutes on medium speed.
8. Once the crumble base has cooled down, spread 1000g of the muffin batter mixture on to the base.
9. Apply the Pie Apples (Group III) on to the muffin batter.
10. Pour the remaining 1300g muffin batter on top.
11. Sprinkle 500g of the crumble mixture over the top of the batter.
12. Place in the oven and bake at 180°C for 30 – 35 minutes.
13. Remove from the oven, allow to cool and then cut into slices.



Apple Crumble Tart



(Recipe makes 13 tarts)

GROUP	INGREDIENTS	KG
I	Crumble Mix (For sweet paste base)	2.000
	Margarine	0.750
II	Pie Apples	2.840
	White sugar	0.400
	Instant Thickener	0.040
	Cinnamon	0.001
	Bakers Mix (Optional)	0.100
	Crumble Mix (For topping)	2.000
III	Margarine	0.650

METHOD

1. Place all of the ingredients from Group I into the mixing bowl and mix on slow speed for ±5 minutes until the mixture forms a crumble.
2. Remove the mixture from the mixing bowl and roll out on to a floured surface using a rolling pin.
3. Place an apple tart foil upside on to the rolled out sweet paste and cut around the foil.
4. Place the cut out sweet paste base into the foil and press out firmly into the foil.
5. Using a knife, cut the sweet paste to neaten the edges.
6. Repeat steps 3 – 5 until all of the sweet paste has been used up.
7. Par bake all of the crumble bases for 10 minutes at 180°C.
8. Remove from the oven and allow to cool.
9. Place all of the ingredients from Group II into the mixing bowl and mix well using a spatula.
10. Deposit 350g of the apple mixture into each of the par baked bases.
11. Place all of the ingredients from Group III into the mixing bowl and mix on slow speed for ±5 minutes until the mixture forms a crumble.
12. Sprinkle 250g of the crumble mixture over each of the apple filled tarts.
13. Place in the oven and bake at 190°C for 30 – 35 minutes.
14. Remove from the oven, allow to cool and dust with icing sugar.



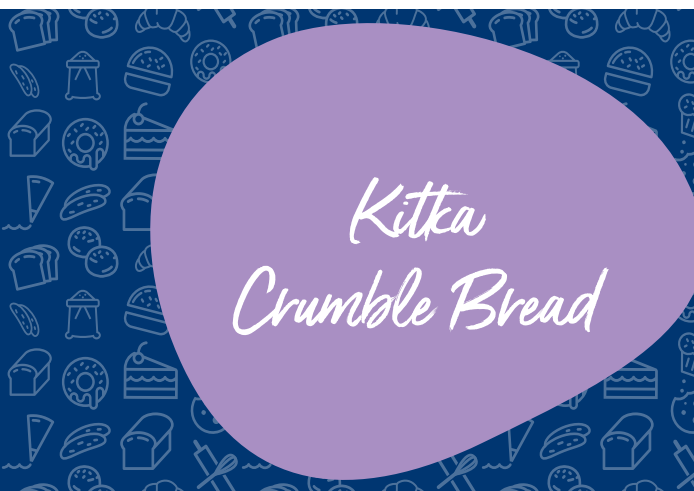
Babka Crumble Bread

(Recipe makes 7 loaves)

GROUP	INGREDIENTS	KG
I	Cake Flour	2.000
	20% Sweet Premix	0.400
	Yeast (wet)	0.100
	Water	1.120
II	Cinnamon	0.105
	White Sugar	0.105
III	Crumble Mix	2.000
	Margarine	0.506

METHOD

1. Place all of the ingredients from Group I into the mixing bowl and mix until fully developed. Mixing time depends on type of mixer used.
2. Dough temperature 28°C - 30°C.
3. Resting time 10 minutes.
4. Scale dough at 500g.
5. Mould and flatten the dough with a rolling pin.
6. Brush the dough with water.
7. Mix ingredients from Group II with a spoon and sprinkle 30g over each dough piece and fold the dough.
8. Roll into a tight sausage shape about 60cm long.
9. Shape the dough into a spiral coil and tuck the trailing end underneath.
10. Move the dough onto a prepared baking tray.
11. Brush the dough with egg wash.
12. Prove for 20 - 25 minutes.
13. Place all of the ingredients from Group III into the mixing bowl and mix on slow speed for ±5 minutes until the mixture forms a crumble.
14. Brush dough again with egg wash and sprinkle 50g of the crumble mixture on top.
15. Bake at 200°C for 30 - 35 minutes.



Kitka Crumble Bread



(Recipe makes 7 loaves)

GROUP	INGREDIENTS	KG
I	Cake Flour	2.000
	20% Sweet Premix	0.400
	Yeast (wet)	0.100
	Water	1.120
II	Crumble Mix	2.000
	Margarine	0.506

METHOD

1. Place all of the ingredients from Group I into the mixing bowl and mix until fully developed. Mixing time depends on type of mixer used.
2. Dough temperature 28°C - 30°C.
3. Resting time 10 minutes.
4. Scale dough at 500g and mould into round balls.
5. Divide the dough ball into 4 equal pieces and roll into ropes 20cm long.
6. Gather the 4 ropes and squeeze them together at the very top.
7. Twist the two pieces together to form a plaited dough piece.
8. Braid the ropes together to form one plaited dough piece and squeeze the other ends together when complete.
9. Brush the dough with egg wash.
10. Prove for 20 - 25 minutes.
11. Place all of the ingredients from Group III into the mixing bowl and mix on slow speed for ±5 minutes until the mixture forms a crumble.
12. Brush the dough with egg wash again and sprinkle 50g of the crumble mixture on top.
13. Bake at 200°C for 20 - 25 minutes.



Twisted Crumble Bread

(Recipe makes 7 loaves)

GROUP	INGREDIENTS	KG
I	Cake Flour	2.000
	20% Sweet Premix	0.400
	Yeast (wet)	0.100
	Water	1.120
II	Cinnamon	0.105
	White Sugar	0.105
III	Crumble Mix	2.000
	Margarine	0.506

METHOD

1. Place all of the ingredients from Group I into the mixing bowl and mix until fully developed. Mixing time depends on type of mixer used.
2. Dough temperature 28°C - 30°C.
3. Resting time 10 minutes.
4. Scale dough at 700g and mould into round balls.
5. Flatten the dough lengthwise with a rolling pin.
6. Brush the dough with water.
7. Mix ingredients from Group II with a spoon and sprinkle 30g over each dough piece.
8. Roll into a tight sausage shape.
9. Cut the dough down the centre, to leave two pieces.
10. Twist the two pieces together to form a plaited dough piece.
11. Place into a large bread tin.
12. Brush the dough with egg wash.
13. Prove for 20 - 25 minutes.
14. Place all of the ingredients from Group III into the mixing bowl and mix on slow speed for ±5 minutes until the mixture forms a crumble.
15. Brush dough again with egg wash and sprinkle 50g of the crumble mixture on top.
16. Bake at 200°C for 30 - 35 minutes.



Peach Crumble Slice

(Recipe makes 40 Slices depending on size)

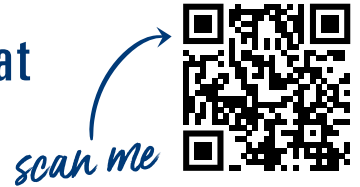
GROUP	INGREDIENTS	KG
I	Crumble Mix	2.000
	Margarine	0.506
	Pettina Muffin Mix	2.000
II	Eggs	0.600
	Water	0.400
	Oil	0.300
	Peach slices	0.500

METHOD

1. Place all of the ingredients from Group I into the mixing bowl and mix on slow speed for ±5 minutes until the mixture forms a crumble.
2. Prepare a baking tray (45cm x 35cm) with silicone paper and press 750g of the crumble mixture on to the tray.
3. Par bake the crumble base for 10 minutes at 180°C.
4. Remove from the oven and allow to cool.
5. Place all of the ingredients from Group II in the mixing bowl and mix for 2 minutes on slow speed.
6. Stop the beater and scrape down using a plastic scraper.
7. Mix for a further 5 minutes on medium speed.
8. Once the crumble base has cooled down, spread 1000g of the muffin batter mixture on to the base.
9. Apply the Peach slices (Group III) on to the muffin batter.
10. Pour the remaining 1300g muffin batter on top.
11. Sprinkle 500g of the crumble mixture over the top of the batter.
12. Place in the oven and bake at 180°C for 30 - 35 minutes.
13. Remove from the oven, allow to cool and then cut into slices.

Create delicious
Crumble recipes!

All our recipes are also available at
www.sbakels.co.za



YOUR ESSENTIAL BAKELS INGREDIENT LIST TO GET STARTED WITH YOUR CRUMBLE RECIPES!

CODE	PRODUCT	UOM	WEIGHT
13553	Ultrafry Sunflower Oil		20.0 kg
15140	Creamy Yellow Marg		25.0 kg
15150	Creamy White Margarine		25.0 kg
17121	Cake Flour		12.5 kg
17520	20% Sweet Bun Mix		25.0 kg
35610	Thickner Instant		5.0 kg
38222	Pettina Muffin Mix		25.0 kg
41345	Crumble Mix		5.0 kg
42100	Pettina Icing Sugar		25.0 kg
48200	Pettina White Sugar		25.0 kg
58110	Pie Apples S.g.		17.0 kg
58143	Peach Slices - 6 Tins		18.3 kg
58560	Bakers Mix Blue Label		12.5 kg
58790	Strawberry Topping		5.0 kg
58808	Mango Fruit Filling		3.0 kg
83500	Cinnamon Ground		5.0 kg



BAKERY INGREDIENTS SINCE 1904

Bakels Head Office: 235 Main Road, Martindale, Johannesburg, 2092

Tel: (011) 673 2100 | E-mail: sbakels@sbakels.co.za

www.sbakels.co.za

