



BAKERY INGREDIENTS SINCE 1904

Recipe Inspiration

EASTER SERIES



Getting Easter Ready!

scan me





EASTER DONUT BITES



(Recipe makes 60 Donuts)

GROUP	INGREDIENTS	KG
I	Cake Flour	2.000
	20% Sweet Premix	0.400
	Wet Yeast	0.100
	Water	1.120
II	Bakels Cross Mix	0.030
	Water	0.030
III	Apricot Jam	1.200

METHOD

- Place all of the ingredients from Group I into a mixing bowl and mix on slow speed for 2 minutes and then on fast speed for 6 minutes.
- Mixing time depends on the type of mixer used.
- Cover dough with a plastic sheet and rest for 10 minutes.
- Scale 1000g per head.
- Proof for 20 – 25 minutes in the prover.
- Place the donut balls onto a greased baking tray.
- Place the ingredients from Group II into a mixing bowl and mix on slow speed for 3 minutes.
- Preheat the oil in the donut fryer to 180°C.
- Using the Cross Mix mixture, apply a cross onto all of the donut balls.
- Fry the donuts in the oil until golden brown.
- Dust with castor sugar while still hot.
- Allow to cool.
- Once cool, make a hole underneath the donut and pipe 20g of apricot jam into each donut.

EASTER CHOCOLATE CAKE



(Recipe makes 4 Cakes)

GROUP	INGREDIENTS	KG
I	Choc Victoria Sponge Mix	2.000
	Eggs	0.600
	Water	0.500
II	Margarine	1.000
	Icing sugar	1.200
	Cocoa Powder	0.050

METHOD

- Place all of the ingredients from Group I into a mixing bowl and mix on slow speed to disperse the powders.
- Stop the mixer and scrape down.
- Mix well using a flat beater on slow speed for 2 minutes and then on fast speed for 6 minutes.
- Prepare the cake tins with Tinglede.
- Deposit 750g batter into each cake tin.
- Bake at 170°C for 35 – 40 minutes.
- Remove the cakes from the cake tins and allow to cool.
- Once cool, cut each of the cakes horizontally to make 3 equal layers per cake.
- Place all of the ingredients from Group II into a mixing bowl and mix on fast speed until the mixture forms a buttercream icing.
- Use 100g of buttercream icing between the layers of the cake and 300g to cover the cake.
- Decorate as desired.





EASTER CARROT CUPCAKES

(Recipe makes 42 Cupcakes)

GROUP	INGREDIENTS	KG
I	Carrot Cake Mix	1.000
	Eggs	0.300
	Oil	0.400
	Grated carrots	0.500
II	Icing sugar	0.500
	Margarine	0.400

METHOD

- Place all of the ingredients from Group I into a mixing bowl and using a flat beater, mix well until the batter is fluffy.
- Prepare the muffin trays with muffin cups.
- Fill each muffin cup with 50g of muffin batter.
- Bake at 180°C for 25 – 30 minutes.
- Remove from the oven and allow to cool.
- Place all of the ingredients from Group II into a mixing bowl and mix on fast speed until the mixture forms a buttercream icing.
- Pipe 20g of buttercream icing onto each cupcake and decorate as desired.

CINNAMON CRUMBLE CHELSEA BUNS

(Recipe makes 59 Chelsea Buns depending on size)

GROUP	INGREDIENTS	KG
I	Cake flour	2.000
	20% Sweet Premix	0.400
	Wet Yeast	0.100
	Water	±1.120
II	Ground Cinnamon	0.030
	Raisins	1.000
III	Crumble Mix	0.750
	Margarine	0.325

METHOD

- Place all of the ingredients from Group I into a mixing bowl.
- Mix until fully developed. Mixing time depends on type of mixer used.
- Rest the dough at 28°C – 30°C for 10 minutes.
- Roll out the dough into a long flat piece using a rolling pin.
- Brush the dough lightly with water and then sprinkle the Ground Cinnamon from Group II over the top of the dough and then sprinkle the Raisins from Group II evenly over the top of the dough.
- Roll the dough gently and tightly into a sausage shape.
- Cut and scale into 100g buns.
- Place on a baking tray prepared with Tinglide and proof for 25 – 30 minutes.
- Place all of the ingredients from Group III into a mixing bowl and mix on slow speed for 5 minutes or until the mixture forms a crumble.
- Top each of the buns with 30g of the Crumble mixture.
- Bake at 200°C for 20 – 25 minutes or until golden brown.



GARLIC AND ROSEMARY FOCACCIA BREAD



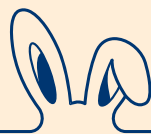
(Recipe makes 7 Focaccia Breads)

GROUP	INGREDIENTS	KG
I	Ciabatta Bread Mix	2.000
	Water	1.562
	Eggs	0.070
	Oil	0.050
II	Rosemary	0.040
III	Bakels Garlic Butter Spray	As required

METHOD

- Place all of the ingredients from Group I into a mixing bowl, apart from the oil.
- Mix for 6 minutes on slow speed and 10 minutes on fast speed.
- Once the dough has developed, add the oil and mix on medium speed for 2 minutes.
- Add 0.035g of the Rosemary and mix on medium speed for 2 minutes.
- Rest the dough at 26°C – 28°C for 10 minutes.
- Prepare round foil baking trays with Bakels Garlic Butter Spray.
- Scale 300g dough and roll into round shapes and flatten using a rolling pin.
- Place the flattened dough pieces into the prepared foil baking trays.
- Proof for 15 – 20 minutes.
- Sprinkle some of the remaining Rosemary over the top of each dough piece and then spray the top of each dough piece with Bakels Garlic Butter Spray before baking.
- Bake at 230°C for 20 minutes.

CHAKALAKA ROLLS



(Recipe makes 12 Foil Trays)

GROUP	INGREDIENTS	KG
I	Chakalaka Bread Full Mix	2.000
	Wet Yeast	0.040
	Water	1.200
II	Canned Mild Chakalaka Mix	0.036
III	Bakels Garlic Butter Spray	As required

METHOD

- Place all of the ingredients from Group I into a mixing bowl.
- Mixing time depends on the type of mixer used.
- Dough temperature 28°C – 30°C.
- Rest the dough for 10 minutes.
- Press and mould the dough in the roll moulder.
- Place 5 of the moulded rolls into each long foil tray prepared with Bakels Garlic Butter Spray.
- Proof for 20 – 25 minutes in the prover.
- Add 30g of Chakalaka Mix onto each roll after proofing and spray the top of each roll with Bakels Garlic Butter Spray.
- Bake at 230°C for 20 minutes.
- Remove from the oven and allow to cool.



NO-BAKE AND WHITE CHOC SQUARES



(Recipe makes 50 Squares)

GROUP	INGREDIENTS	KG
I	No-bake Choc (or Caramel)	2.000
	Margarine	0.500
	Water	0.200
II	Chockex White	1.500
	Bakels Delight	0.350

METHOD

- Place all of the ingredients from Group I into a mixing bowl and blend together on slow speed for 2 minutes.
- Stop the mixer and scrape down.
- Blend on slow speed until all ingredients are well combined.
- Press the mixture firmly into a baking tray prepared with silicone paper.
- Place the tray in a cool place (ideally refrigerate for 4 hours or leave in refrigerator overnight).
- Melt the Chockex White from Group II in a pot over the stove.
- Warm the Bakels Delight from Group II slightly in another pot.
- Add the Bakels Delight gradually to the melted Chockex while stirring to form a ganache.
- Pour the ganache mixture over the set No-bake sheet.
- Allow to cool in the refrigerator for 20 minutes.
- Using a knife dipped in hot water, cut into equally sized squares.
- Decorate each square with toppings of choice.



EASTER CAKE STACKS



(Recipe makes 8 Stacks)

GROUP	INGREDIENTS	KG
I	Pettina Cake Mix	1.000
	Water	0.200
	Eggs	0.350
	Oil	0.150
II	Margarine	0.750
	Icing Sugar	1.000

METHOD

- Place all of the ingredients from Group I into a mixing bowl apart from the oil.
- Mix on slow speed for 1 minute.
- Stop the mixer and scrape down.
- Mix on medium speed for 5 minutes.
- Add the oil gradually while mixing on slow speed and then mix for a further 1 minute.
- Prepare a baking tray with silicone paper.
- Prepare small round baking rings (6cm in diameter) with silicone paper.
- Scale 100g of batter into each cake ring.
- Bake at 170°C – 180°C for 20 minutes.
- Allow to cool.
- Remove the cakes from the cake rings and cut each of the cakes horizontally through the middle forming two equal layers.
- Place all of the ingredients from Group II into a mixing bowl and mix on fast speed until the mixture forms a buttercream icing.
- Use 0.240g of the buttercream icing to fill and decorate each cake stack.
- Decorate with any toppings as desired.



HOT X BUN BREAD AND BUTTER PUDDING



(Repurpose already baked Hot X Buns)

GROUP	INGREDIENTS	KG
I	Bakels Delight Imitation Cream	0.350
	Milk	0.250
	Bakels Vanilla Essence	0.005
	Margarine	0.250
	Castor Sugar	0.200
II	Whole Eggs	0.150
	Egg Yolk	0.050

METHOD

- Place 8 already baked Hot X Buns into a foil pudding tray prepared with Sprink Release Spray or Tinglide. Repeat until you have 4 trays filled with 8 Hot X Buns.
- Place all of the ingredients from Group I into a pot on the stove and heat well until the Margarine and Castor Sugar has melted.
- Add ingredients from Group II and mix well, ensuring not to burn the mixture.
- Pour 350g of the pudding mixture over the Hot X Buns in each of the trays and leave to soak for 15 minutes.
- Press the Hot X Buns down to soak up more of the mixture.
- Brush with egg.
- Bake at 150°C for 15 – 20 minutes.

APPLE AND CINNAMON CRUMBLE LOAF



(Recipe makes 8 Loaves)

GROUP	INGREDIENTS	KG
I	Bakels Madeira Cake Mix	2.000
	Eggs	0.600
	Water	0.400
II	Pie Apples (cut smaller)	1.000
	Ground Cinnamon	0.020
III	Crumble Mix	0.334
	Margarine	0.108

METHOD

- Place all of the ingredients from Group 1 into a mixing bowl.
- Blend on slow speed to disperse the powders.
- Stop the mixer and scrape down.
- Using a flat beater mix on medium speed for 5 minutes.
- Add all of the ingredients from Group II to the batter and fold in.
- Deposit 500g of the batter into each Madeira foil.
- Place all of the ingredients from Group III into a mixing bowl and mix on slow speed for 5 minutes or until the mixture forms a crumble.
- Add 30g of the Crumble mixture on top of each loaf.
- Press an oiled scraper length ways into the middle of the batter.
- Bake at 180°C for 35 – 40 minutes.
- Remove from the oven and allow to cool.





CUSTARD MERINGUE SLAB CAKE



(Recipe makes 8 Slab Cakes)

GROUP	INGREDIENTS	KG
I	Pettina Cake Mix	2.000
	Water	0.400
	Eggs	0.700
	Oil	0.300
II	Instant Kramess	0.350
	Water	1.000
	Condensed Milk	0.200
III	Actiwhite	0.033
	Water	0.333
	Castor Sugar	0.666

METHOD

- Place all of the ingredients from Group I into a mixing bowl apart from the oil.
- Mix well until the powder is dispersed.
- Add the oil and mix on medium speed for 2 minutes.
- Prepare a baking tray (45cm x 35cm) with silicone paper.
- Fill the baking tray with the cake batter.
- Bake at 180°C for 30 – 35 minutes.
- Remove from the oven and allow to cool.
- Once cool, cut into rectangles (22cm x 9cm in size).
- Cut each slab horizontally through the middle to form two equal layers.
- To make the custard mixture for the filling, place all of the ingredients from Group II (apart from the Condensed Milk) into a mixing bowl and mix on medium speed for 4 minutes.
- Stop the mixer and add the Condensed Milk and mix on slow speed for 2 minutes.
- Top the bottom layers of all the cakes with 200g of the custard mixture.
- Place the second layer of cake on top of each of the slabs.
- To make the meringue mixture for the topping, place all of the ingredients from Group III (apart from the Castor Sugar) into a mixing bowl and mix on slow speed for 2 minutes and then on fast speed for 4 minutes.
- On slow speed, gradually add the Castor Sugar. Once added mix on fast speed for 3 minutes.
- Ice the top of each of the cakes with 200g of the Actiwhite meringue mixture.
- Burn the top slightly using a baking blow torch.



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YOUR ESSENTIAL BAKELS INGREDIENT LIST TO GET STARTED
WITH YOUR EASTER TREATS!

CODE	PRODUCT	UOM	WEIGHT	CODE	PRODUCT	UOM	WEIGHT
13500	Tinglide		5.0 kg	38400	No-Bake Chocolate		12.0 kg
13514	Sprink Release Spray		6.0 kg	38410	No-Bake Caramel		12.0 kg
13553	Ultrafry Sunflower Oil		20.0 kg	39281	Ciabatta Bread Mix		12.5 kg
13562	Garlic Butter Spray		6.0 kg	39938	Chakalaka Bread Full Mix		12.5 kg
15120	Mastermarg Yell		25.0 kg	41345	Crumble Mix		5.0 kg
15130	Mastermarg Wht		25.0 kg	42100	Pettina Icing Sugar		25.0 kg
15140	Creamy Yellow Marg		25.0 kg	42820	Bakels Delight		12.0 kg
15150	Creamy White Marg		25.0 kg	45204	Golden Vanilla Essence		2.0 ltr
17121	Cake Flour		12.5 kg	48050	Pettina Castor Sugar		25.0 kg
17520	20% Sweet Bun Mix		25.0 kg	51600	Chockex White		10.0 kg
31100	Actiwhite		4.0 kg	58112	Pie Apples Bakels Choice		16.3 kg
32965	Bakels Cross Mix		5.0 kg	58572	Raisins		15.0 kg
33600	Kramess Instant Custard		5.0 kg	58706	Bakels Condensed Milk		6.0 kg
37120	Pettina Cake Mix		12.5 kg	58950	Apricot Jam S.G		25.0 kg
37250	Choc Victoria Sponge		12.5 kg	83500	Cinnamon Ground		5.0 kg
38155	Madeira Cake Mix		25.0 kg	91130	Cocoa Powder		5.0 kg
38180	Carrot Cake Mix		12.5 kg				

BAKELS

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