

Hot Cross Buns using IREKS-HT-EXCELLENT SOFT



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|-------------------------|-----------|-------|-------|-------|
| Strong baker's flour | 10.000 kg | 100 % | 22 lb | 0 oz |
| IREKS-HT-EXCELLENT SOFT | 0.200 kg | 2 % | 0 lb | 7 oz |
| Sugar | 1.500 kg | 15 % | 3 lb | 5 oz |
| Butter/Margarine | 1.500 kg | 15 % | 3 lb | 5 oz |
| Whole egg | 0.800 kg | 8 % | 1 lb | 12 oz |
| Spice mixture | 0.200 kg | 2 % | 0 lb | 7 oz |
| Salt | 0.200 kg | 2 % | 0 lb | 7 oz |
| Fresh yeast | 0.600 kg | 6 % | 1 lb | 5 oz |
| Milk, approx. | 5.000 kg | 50 % | 11 lb | 0 oz |

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|--|------------------|------|--------------|--------------|
| Sultanas, washed | 1.500 kg | 15 % | 3 lb | 5 oz |
| Candied orange peel/Candied lemon peel | 1.500 kg | 15 % | 3 lb | 5 oz |
| Total weight | 23.000 kg | | 50 lb | 10 oz |

Mixing time: 2 minutes slow + 6 – 8 minutes fast (spiral mixer)

Dough temperature: 27° C (81° F)

Bulk fermentation time: none

Scaling weight: 2.100 kg (4 lb 10 oz)/36 pieces

Intermediate proof: 20 minutes

Processing: round

Final proof: approx. 70 minutes

Batter for the crosses:

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|----------------------|----------|-------|------|---------|
| Strong baker's flour | 1.000 kg | 100 % | 2 lb | 3.5 oz |
| Butter/Margarine | 0.300 kg | 30 % | 0 lb | 10.5 oz |
| Water | 0.750 kg | 75 % | 1 lb | 10.5 oz |
| Total weight | 2.050 kg | | 4 lb | 8.5 oz |

Mixing time: 3 – 4 minutes slow

Instructions for use: After the intermediate proof, scale the dough into 36 pieces, mold round and place the dough pieces carefully on greased trays. Wash with egg at $\frac{3}{4}$ proof, add the cross and bake.

Baking temperature: 200° C (390° F)

Baking time: approx. 20 minutes