# Filled Hot cross

## INGREDIENTS

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|---|---|
| **Stage 1** | |
| 26732 Perfection Flour | 10.000kg |
| 100224 Salt Superfine Iodised | 0.120kg |
| 103917 Bakedoh Instant | 0.100kg |
| 105670 Caster Sugar | 1.200kg |
| 105647 Yeast Compressed | 0.600kg |
| Water variable | 6.000kg |
| **Stage 2** | |
| 105658 Melange a la Greque | 0.175kg |
| 105997 Cocoa Powder | 0.500kg |
| **Stage 3** | |
| 106157 Cadbury Delight Drops | 3.800kg |

## ADDITIONAL NOTES

- If scaled at 80g units the yield from this recipe is 290 units.

## METHOD

1. Place all stage 1 ingredients into mixing bowl. Mix on 1st speed for 2 minutes.
2. Mix for a further 8 minutes on 2nd speed, or until fully developed.
3. Add Stage 2 and mix on 2nd speed for 1 – 2 minutes until evenly dispersed.
4. Add Stage 3 on 1st speed and mix until fruit has been evenly dispersed. Finished dough temperature 27°C - 28°C
5. Rest for 10 minutes on the bench covered with a plastic sheet.
6. Scale at 2.4kg and rest for 10 – 15 minutes covered
7. Cut out on bun divider rounder and tray up as required. Suggested tray up for 80g bun is 6x9
8. Prove for 40 – 50 minutes 75% R.H @ 38°C
9. Once proved cross each bun with 105326 AP Easter Bun Cross Mix
10. Bake at 200°C for approx. 20 – 25 minutes with no steam.
11. Brush / Wash buns with 105406 AP Bun Glaze Natural
12. Allow buns to cool before packing

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**(PRODUCT IMAGE)**




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Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.