



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

SB SOFT 15% POWDER

INGREDIENTS

Group Ingredients

Ingredient	KG
Cake flour	25.000
SB Soft 15% Powder	3.750
Yeast	1.250
Water	15.000
Total Weight: 45.000	

METHOD

Place all ingredients into the mixing bowl. Mixing time depends on the type of mixer used. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required. Final proof ±40 minutes. Bake at ±230°C.