



# Chocolate Hot Cross Buns

## Recipe



### GROUP 1

Bakers Flour	10.000kg
Salt	0.100kg
<b>Pinnacle Bakedoh Instant Improver 1%</b>	0.125kg
Sugar	1.400kg
<b>Pinnacle Yeast</b>	0.600kg
Milk Powder	0.300kg
<b>Pinnacle Qualbake Shortening</b>	1.200kg
Instant Gel-it	0.100kg
Water	6.500L

### GROUP 2

Coco Powder	0.500kg
Cassia	0.175kg

### GROUP 3

<b>Pinnacle Mini Choc Drops</b>	5.000kg
---------------------------------	---------

## Method

1. Mix all Group 1 until fully developed.
2. Add Group 2 and mix on slow speed until evenly dispersed.
3. Add Group 3 and mix on slow speed until evenly dispersed.
4. Finished dough temp 27-28°C.
5. Scale up heads, and rest for 15 minutes.
6. Mould and tray up. Place into prover for 50 minutes (approximately 75% RH38°C).
7. Once product has proved, cross buns with **Pinnacle Easter Bun Cross Mix**.
8. Bake at 200°C for approximately 25 minutes.
9. When baked, wash with **Pinnacle Liquid Bunwash**, while still hot.

