

Cranberry Cream Cheese Multigrain Bread

(Mauri Multigrain Mix / Mauri Wholemeal Mix)

Ingredients



Group A

Bread Flour	500
General Purpose Flour	200
Mauri Multigrain Mix	150
Mauri Wholemeal Mix	150
Salt	10
Mauripan Instant Yeast	15
Mauri Voltex Crusty	5
Water	± 630

Group B

Raisin	200
Walnut	100
White Sesame	50

Group C

Cream Cheese	500
Dried Cranberry	150



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1. Mix ingredients in Group A at medium speed until fully developed (about 5 mins).
2. Add in Group B until well mixed.
3. Rest the dough for 20 mins and cover it properly to prevent skinning.
4. Divide the dough into desired size and rest the dough for 10 mins, cover the dough to prevent skinning.
5. Wrap filling and shape the dough, then proceed to proofing for 40 to 60 mins.
6. Bake at temperature of top 200°C and bottom 210°C for 10 to 15 mins. Steam 1st time when product goes into the oven. Steam 2nd time after 5 mins.



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