

Sweet Buns

(Mauripan Instant Yeast)

Ingredients



	<i>Weight (gm)</i>
Bread Flour	1000
Mauripan Instant Yeast	11
Salt	13
Fine Sugar	180
Milk Powder	40
Butter	150
Eggs	200
Cold Water	360

1. Mix flour and yeast for 30s with hook on low speed (1st).
2. Add salt, sugar, milk powder, eggs and water. Mix for 1min on low speed (1st).
3. Change to medium speed (2nd) and mix for 2 mins.
4. Add butter and mix until dough is developed on fast speed.
5. Scale dough into 50g pieces and round up. Rest for 15 mins.
6. Flatten the dough and wrap filling inside it. Allow dough to proof until double in size.

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