

# Hokkaido Sweet Squares

Mauri Hokkaido Milk Bread Mix, Mauripan Instant Dry Yeast, Mauri Non-Dairy Whip Topping



## Ingredients:

Group 1	Weight (g)
Mauri Hokkaido Bread Mix	1000
Mauripan IDY	15
Group 2	
Cold Water	420
Whole Eggs	80
Group 3	
Unsalted Butter	80

## Baking Step:

1. Place Group 1 ingredients into the mixer and mix for 1 minute at slow speed.
  2. Add in Group 2 ingredients and mix until dough not stick to hand.
  3. Add in Group 3 ingredients into the mixer and mix for 5 – 6 minutes at high speed until dough is fully develop.
  4. Rest dough for 10 minutes and cover the dough to prevent skinning.
  5. Divide dough into 95g pieces and further rest for another 10 minutes and shape the dough place into 3 inch mini square loaf tin.
- Proof at 38 °C and RH 85% for approximately 60 – 70 minutes or until double in size.
  - Bake at 205 °C top 220 °C bottom for about 15 – 18 minutes. Baking condition varies upon oven used and dough weight.

## Ingredients:

Vanilla Filling	Weight (g)
Instant Custard	100
Milk	300
Mauri Non-Dairy Whip Topping	200
Green Tea Filling	
Instant Custard	100
Milk	300
Mauri Non-Dairy Whip Topping	200
Green Tea Powder	20

## Ingredients:

Coconut Filling	Weight (g)
Instant Custard	100
Coconut Milk	200
Milk	100
Mauri Non-Dairy Whip Topping	200
Green Tea Powder	20

## Production Method (Vanilla / Green Tea / Coconut Filling):

1. Mix all ingredients until soft peak and set at chiller. Pipe filling into loaf bread and decorate as desired.



Visit us at  
@abmaurimalaysia

**AB | MAURI**  
Passionate About Baking™