



bakery
ingredients
innovation

cereform[®]

Heavy Fruit Bread

Using White M

Ingredients

Flour	1.000kg
White M	0.040kg
Dry Yeast	0.014kg
Cinnamon	0.022kg
Oil	0.080L
Water	0.650L
Sultanas	1.250kg

Method

1. Place all ingredients excluding sultanas in a bowl.
2. Mix until dough is developed.
3. Add sultanas and mix on low speed until just combined.
4. Scale and mould.
5. Prove for approximately 30 minutes.
6. Bake at 220°C for approximately 25 minutes.

Note: Fruit variety and quantity can be varied to make a range of different fruit breads.



cereform[®]

A Division of George Weston Foods Limited ABN 45 008 429 632

74-76 Redfern Street, Wetherill Park NSW 2164

Telephone: (02) 9609 0100 Facsimile: (02) 9725 1958

Toll Free: 1800 242 951 www.cereform.com.au

another great recipe idea

This data is provided in the belief that it is accurate within generally accepted standards and is provided for the information of qualified personnel. It does not constitute an offer by the manufacturer, nor does the manufacturer warrant or guarantee its accuracy or completeness in describing the performance or suitability of the various products. The user therefore should make their own determination in using the product or the data contained herein for any application.