

Bakery Formula Kringle

Benefits of our products

Nutrilac® BK 7781 is a highly functional milk protein developed to provide excellent cake structure. Can be used to replace egg components in cake batters and dough.

Nutrilac® BK 1530 is a functional milk protein developed to replace skim milk powder in baked goods.

Key features

- › Egg free
- › Excellent structure
- › Easy handling

Formulation

Ingredients	Grams	%
Water	340	27,8
Dry yeast	12,5	1,0
Sugar (crystalline)	16	1,3
Margarine or veg shortening	100	8,2
Cake flour	700	57,4
Nutrilac® BK 7781	12	1,0
Nutrilac® BK 1530	40	3,3
	1220,5	100
Filling		
Margarine or veg. shortening	125	48,0
Sugar (crystalline)	125	48,0
Cardamom	10	4,0
	260	100
Inclusions and sprinkles		
Crystalline sugar	75	21,4
Raisins	200	57,2
Large crystal sugar (sprinkles)	75	21,4
Total	350	100,00



Procedure

- › Mix all ingredients with spatula for 1 minute at low speed
- › Scrape the bowl
- › Mix for 3 minutes at medium speed (until the dough begins to look shiny)
- › Allow the dough to rest for 20 minutes
- › Roll the dough into a piece of approx 20 x 100 cm.
- › Add the filling in the centre of the sheeted dough.
- › Add the raisins on top of the filling, sprinkle with sugar
- › Close the Kringle by folding the dough over the filling
- › Allow the Kringle to proof for approx 30 minutes
- › Brush the Kringle with water and sprinkle with large crystalline sugar
- › Bake in deck oven at 200 °C, top and bottom for approx 25 minutes until golden brown.