



Fruit Loaf



Ingredients:

500g of Bun Mix

10gms of Yeast

10gms of mix spice

280mls of Water

100-120gms of mixed fruit

- Dough temperature after mixing should be approx. 25-30°C
- If needed adjust water to suit the season - In Summer use cool water, In Winter use warmer water
- Yeast best kept in the fridge for a longer shelf life
- When mixing by hand, allow mix to double in size before molding into final shape
- Fold fruit in at end if not mixing by hand
- Bake at 200c (fan forced) for 25-30 minutes