Fruit toast loaves

NZBK-074 · Breads Buns And Scones · 2 loaves

INGREDIENTS

780 g bread flour

440 mL milk

2 eggs

60 g butter

65 g sugar

14 g instant yeast

12 g salt

8 g cinnamon

250 g mixed dried fruit



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Knead base dough until elastic, then mix in fruit.
2. Ferment, divide and shape into tins.
3. Proof until risen and bake at 175°C for 34–42 min.
4. Cool fully before slicing.

ALLERGEN CHECK

Wheat, milk, egg. Check fruit for sulphites.

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-074-fruit-toast-loaves