

APPLICATION SHEET

How to Make:

MARBLED PUMPKIN SPICE LOAVES



Made With: **Superior CL Zarina #15**

Item #: **40102**

Description: Clean label base made with pumpkin purée and pumpkin spice for a visually appealing and flavorful marbled sweet dough

White Dough:

Bread Flour	100%
Water	55%
Superior CL Zarina #15.....	15%
Sugar.....	10%
Shortening.....	5%
Viva Fresco™ Ultima 550	0.5%
Raisins (Optional).....	15%
Yeast	5%

Total **205.5%±**

Pumpkin Dough:

Bread Flour	100%
Pumpkin Purée	60%
Water	18%
Superior CL Zarina #15.....	15%
Pumpkin Spice.....	3%
Sugar.....	10%
Shortening.....	5%
Viva Fresco™ Ultima 550	0.5%
Raisins (Optional).....	15%
Yeast	5%

Total **231.5%±**

Directions:

1. Mix 2 separate doughs. Mix on low for 2 minutes and high for 10 - 12 minutes. Dough should be fully developed
2. Jog together separate doughs to create marbling effect. Add optional raisins
3. Scale dough to 1.5 lb. and round
4. Intermediate proof for 10 minutes and sheet into a log
5. Pan onto a 1/4 sheet pan with pan extender
6. Proof for 60 - 90 minutes at 90°F and 80% humidity
7. Dust loaves with flour and score
8. Bake at 375°F until fully baked



For more information, email info@breadpartners.com

