

**Recipe No:**  
**R105 - R105f**

## **HONEYCORN LOAVES**

USING [HERCULES ROLL MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	HERCULES ROLL MIX	4.800	100%
	Cornmeal Coarse	0.400	8.3%
	Honey	0.160	3.3%
	BAKELS INSTANT ACTIVE YEAST	0.065	1.4%
	Milk Powder	0.060	1.3%
	Water (variable)	2.600	54.2%

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**Total Weight** **8.085**

- Method:**
1. No time dough.
  2. Place all ingredients in mixing bowl and develop thoroughly.
  3. Dough temperature 30-31°C.
  4. Allow dough to recover 10 minutes.
  5. Scale at 270g.
  6. Mould into torpedo shape.
  7. Place 4 rows of 5 on lightly greased tray.
  8. Brush between dough pieces with melted butter.
  9. Prove on glaze with SUPER GLOSSY.
  10. Oven temperature 220°C.

**Notes:** If using Compressed Yeast, use 200g in above recipe.  
Using bakers percentages - Percentages on total premix weight

**Yield:** 29 loaves scaled at 270g