

# FOLDED BREAD



PT MANUNGGAL PERKASA

## Ingredients:

- |                       |        |
|-----------------------|--------|
| 1. KANTIL wheat flour | 1000 g |
| 2. Yeast              | 12 g   |
| 3. Granulated sugar   | 250 g  |
| 4. Milk powder        | 10 g   |
| 5. Margarine          | 150 g  |
| 6. Salt               | 8 g    |
| 7. Bread improver     | 5 g    |
| 8. Water              | 500 ml |
- **Filling Cream:**

1. Icing sugar	150 g
2. Margarine	100 g
3. White butter	100 g
4. Sweetened condensed milk – 2 tbsp	
  - **Toppings (optional):**
    1. Colored chocolate sprinkles
    2. Chocolate sprinkles
    3. Grated cheese



## How to make:

1. **Filling cream:** Beat all ingredients until light and fluffy. Set aside.
2. **Bread dough:** Combine all dry ingredients except salt, and mix well. Add water and mix until half-kneaded.
3. While continuing to mix, add margarine and salt. Knead until the dough becomes smooth and elastic. Shape into a ball and let it rest for 10 minutes.
4. Divide and weigh the dough into 60 g portions. Shape each into a ball. Repeat until all dough is used. Let rest for another 10 minutes.
5. Flatten each dough ball and arrange them on a baking tray lined with a silpat (non-stick mat).
6. Proof in a proofing box for about 3 hours until fully risen.
7. Bake at 200°C for approximately 25 minutes until golden brown and cooked through. Remove and let cool.
8. **To serve:** Take one piece of bread, fold it. Spread filling in the center so the edges are visible. Sprinkle with chocolate or cheese as desired.
9. The bread is ready to serve.

**Yield: 30 pieces.**

**Recommended flour  
to use**

**Cita Rasa Pangan Berkualitas**

