

Sweet Buns



INGREDIENTS


	Usage Levels (%)
Flour, bread	47.06
Water, iced (variable)	3.53
Sugar	8.94
Egg, yolk	6.59
Margarine	4.70
Lactose	4.24
Skimmed milk powder	1.88
Bread improver	0.94
Yeast, instant	0.94
Salt	0.71
Shortening	0.47
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	90kcal
Total Fat	7g
Saturated Fat	1.5g
Trans Fat	1g
Cholesterol	80mg
Total Carbohydrates	49g
Dietary Fiber	1g
Sugars	14g
Protein	8g
Calcium	134mg
Magnesium	17mg
Phosphorus	105mg
Potassium	110mg
Sodium	350mg
Iron	1mg
Vitamin A	264IU
Vitamin C	0mg

PREPARATION

1. **Scale all ingredients (except shortening and margarine) into mixer and mix to develop a dough.**
2. **Add shortening and margarine and mix to peak dough development.**
3. **Rest for 20 minutes, divide into 50 g (~2 oz) portions, and rest dough for 10 minutes.**
4. **Shape and place on pan.**
5. **Proof 75-90 minutes, brush/spray with egg wash.**
6. **Bake at 177°C (350°F) for 15 minutes.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. ©2014 U.S. Dairy Export Council.