

# Grainstar Cranberry Bread

**KOMPLET GRAINSTAR**

GRAINSTAR	10.000 g
Salt	200 g
Maple syrup	650 g
Vegetable oil	650 g
Water, hot (40-50°C)	7.500 g
<b>Total</b>	<b>19.000 g</b>

**add 1 minute before end of mixing**

Cranberries, dried	2.000 g
<b>Total add 1 minute before end of mixing</b>	<b>2.000 g</b>

**Decoration(suggestion):**

Oat flakes	700 g
<b>Total Decoration(suggestion):</b>	<b>700 g</b>

**Method of use:**

Mix a dough with all ingredients. Add the cranberries at the end of the mixing process.

Mixing time (spiral mixer): 10 minutes slow  
Dough temperature: approx. 30°C

After mixing, scale pieces, bring slightly into shape and moisten the surface before rolling in topping. Then place the breads in prepared baking moulds. Rest for 30 minutes to one hour (covered), then bake with little steam.

Scaling weight: 600g

Baking temperature: 200°C falling to 170°C  
Baking time: 120 minutes

**Master Tip:**

The baking time of 2 hours for a bread of 600g is essential, otherwise the bread will collapse after



baking!

Use honey (ratio 1:1) instead of maple syrup for a non-vegan option!

*Bake the best with something good!*



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