



# Cheese cake taste Anpan



Ingredients for dough	%
Bread flour	100%
Superfined sugar	22%
salt	1.5%
Skim milk	3%
Instant dry yeast	2%
Whole egg	10%
margarine	10%
Water	45%

Ingredient for 1 bread	g
Bread dough	35g
MEGcheddar cream manis	20g
Redbean paste	] Mix them in the ratio of 1:1
Crushed almond	
Crushed walnuts	As you need
Nappage for glazing	As you need

Mixing	Mix with bread mixer at Low speed 3min , middle speed 1min, and then put the butter into mixture and mix again at Low speed 1min and then middle speed 6min.
Primary fermentation	About 60min (until doubled)
Dividing	45g
Bench rest	15min
Shaping	①Roll the dough into a round, and put A into the middle of the dough. Then wrap A tightly to seal. ②Put ① into cup.
Final fermentation	Put the dough into chamber set at 35degC, 76% humidity and rest for 40min.
Baking	Brush the top of buns with egg glaze, and put almond and walnuts on top of buns. Bake at 200°C for 14min.
Glazing	Brush nappage for glazing.