

Bloomers & Coburg using C W Flour

Ingredients:

	kg
CW Flour	3.200
Water	1.750
Salt	0.064
2% variety improver	0.064
Yeast	0.080
Andrew Shortening	0.030

Method:

- **Mixing:**
 - Mono high speed - 2½ - 3 mins
 - Spiral - 3 minutes slow, 6 minutes fast
- **Scaling:**
 - Bloomers
 - Coburg - 500-510g
- **Finishing after proving:**
 - Bloomers - at least 5 diagonal cuts
 - Coburg - one cut across the top