SPECIALITY BREADS

SPICED FRUITED BUN

FD32

An 80g light spiced dough made with currants, sultanas, mixed peel, and mixed spice. When baked it produces a roughly 70g bun. Simply pipe a cross using a flour and water paste onto the bun after proving to make the perfect hot crossed bun.

approx. weight	case amount
80g	200

Defrost, shape, prove and bake.







All of our bread is made

supporting UK farmers