

A method for preparation of bakery wares provides the dough kneading, its handling, proofing of dough purveyances, baking of the finished products and adding of vitamin additions. Vitamin additions are added on the surface of the finished products at  $t^{\circ} 45-60^{\circ}\text{S}$  as colloid solution, prepared by mixing of vitamin preparations with products, having gelatinizing characteristics.