

# APPLE CINNAMON MINI PIES

## OVERVIEW

03-043

## INGREDIENTS

### Group 1

Ingredient	KG	%
Cake Flour	0.140	70.00
Bread Flour	0.060	30.00
BAKELS SHORTENING	0.070	35.00
Water	0.080	40.00
Salt	0.004	1.90
Glucose	0.008	3.80
Total Weight:		0.361

### Group 2

Ingredient	KG	%
BAKELS LES FRUITS 50% APPLE	0.135	-
Cinnamon powder	0.002	-
Total Weight:		0.137

**Yield:** 9 x 40-g dough

## METHOD

How to do it:

1. Combine bread flour and cake flour then. Rub flour mixture with Bakels Shortening. Set aside.
2. Dissolve salt and glucose in water and add to the flour-fat mixture.
3. Form into dough and spread to facilitate cutting.
4. Cut-out 3" square doughs. Combine cinnamon and Les Fruits Apple and place approximately 7.5g for each dough.
5. Seal edges and fry at 165°C for 15-20 minutes.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Pastries, Pies



## FINISHED PRODUCT

Pie