



## APPLE CINNAMON ROLLS

### OVERVIEW

21-029

### INGREDIENTS



#### DISPLAY CONDITIONS

Room Temperature, Warm



#### CATEGORY

Breads, Sweet



#### OCCASION

Christmas



#### FINISHED PRODUCT

Occasion Bread, Soft Roll,  
Speciality Bun, Sweet Food,  
Sweet Good

## Group Dough

| Ingredient  | KG    | %      |
|---|-------|--------|
| All Purpose Flour                                 | 0.500 | 100.00 |
| Sugar   | 0.100 | 20.00  |
| Salt  | 0.008 | 1.60   |
| <b>DOBRIM HIGH SPEED</b>                          | 0.002 | 0.40   |
| <b>BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST</b> | 0.010 | 2.00   |
| <b>BAKELS MONOFRESH PLUS</b>                      | 0.005 | 1.00   |
| Water   | 0.150 | 30.00  |
| Evaporated Milk                                   | 0.100 | 20.00  |
| Egg Yolk  | 0.060 | 12.00  |
| <b>BAKELS DAIRY BLEND</b>                         | 0.080 | 16.00  |
| <b>Total Weight:</b>                              |       | 1.015  |

## Group Filling

| Ingredient                         | KG    | %     |
|------------------------------------|-------|-------|
| Brown Sugar                        | 0.100 | -     |
| Cinnamon powder                    | 0.009 | -     |
| Cashew Nuts (optional)             | 0.060 | -     |
| <b>BAKELS LES FRUITS 50% APPLE</b> | 0.300 | -     |
| <b>Total Weight:</b>               |       | 0.469 |

## Group Topping

| Ingredient                         | KG    | %     |
|------------------------------------|-------|-------|
| <b>PEARL WET FONDANT</b>           | 0.200 | -     |
| <b>BAKELS LES FRUITS 50% APPLE</b> | 0.250 | -     |
| <b>Total Weight:</b>               |       | 0.450 |

**Yield:** 24pcs

## METHOD

How to do it:

1. Mix the dry ingredients in a spiral mixer on low speed for 30 seconds.
2. Add the wet ingredients (evaporated milk, water and egg yolks) and mix for 5 minutes on low speed.
3. Add the Bakels Dairy Blend and mix for 10-15 minutes on high speed until well developed.
4. Divide dough into 2 equal portions (approximately 500g each).
5. Round the dough and cover. Rest for 10 minutes.
6. Sheet dough into a rectangular shape until it becomes ½ inch thick.
7. Spread 150g of Les Fruits 50% Apple for every 500g dough.
8. Sprinkle sugar-cinnamon mixture and cashew nuts (optional).
9. Roll dough from the longer side and seal the edges.
10. Cut the formed log into 8 equal portions using a dough cutter or a kitchen thread.
11. Arrange the dough pieces in greased muffin pans.
12. Proof for an hour. Brush with egg wash.
13. Bake at 180°C for 15-20 minutes until golden brown.

## Assembly

1. Lay the bread roll in the bench.
2. Heat the Pearl Wet Fondant and pour onto the Apple-Cinnamon Rolls.
3. Top with Les Fruits 50% Apple.
4. Decorate.