

# APRICOT CINNAMON ROLL

## OVERVIEW

10-066

## INGREDIENTS

### Group Dough

| Ingredient                                 | KG    | %      |
|--|-------|--------|
| Bread Flour                                | 0.500 | 100.00 |
| Sugar                                      | 0.020 | 4.00   |
| BAKELS SWEET DOUGH BLEND                   | 0.100 | 20.00  |
| BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST | 0.010 | 2.00   |
| Water                                      | 0.140 | 28.00  |
| Evaporated Milk                            | 0.100 | 20.00  |
| Whole Eggs                                 | 0.060 | 12.00  |
| Butter                                     | 0.080 | 16.00  |
| Total Weight:                              |       | 1.010  |

### Group Filling

| Ingredient      | KG    | %     |
|-----------------|-------|-------|
| Cinnamon powder | 0.005 | 5.50  |
| Brown Sugar     | 0.060 | 22.00 |
| Apricot Jam     | 0.150 | 3.00  |
| Total Weight:   |       | 0.215 |

### Group Glaze

| Ingredient                               | KG    | %     |
|--|-------|-------|
| Cream Cheese                             | 0.055 | 0.50  |
| Powdered sugar                           | 0.055 | -     |
| BAKELS WHIP-BRITE WHIPPED TOPPING POWDER | 0.025 | -     |
| Water                                    | 0.013 | -     |
| Total Weight:                            |       | 0.148 |

**Yield:** 9 x 110g dough

## METHOD

How to do it:

Dough:

1. Place ingredients in a spiral mixer and mix on low speed for 2 minutes.
2. Shift mixer to high speed and mix for 7 minutes or until dough is developed.
3. Round dough. Cover and rest for 10 minutes.
4. Sheet dough on rectangular shape about ½ inch thick.
5. Brush dough with butter and spread filling.
6. Roll dough from the long side and seal edges properly.
7. Dredge rolled dough in sugar-cinnamon mixture and cut crosswise.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet



## FINISHED PRODUCT

Sweet Food

8. Place dough pieces in loaf pans or square pans.

9. Proof.

10. Bake at 180° until done.

11. Apply glaze after cooling.

**Filling:**

1. Hand mix ingredients in a bowl.

**Glaze:**

1. Combine water and Whip Brite and mix using a wire whisk for 5 minutes on high speed.

2. Mix cream cheese and powdered sugar using a paddle on medium speed until light and fluffy.