

# CHIA CINNAMON ROLLS

## OVERVIEW

14-019

## INGREDIENTS

### Group 1

Ingredient	KG	%
All Purpose Flour	0.500	50.00
BAKELS CHIA SEED BREAD CONCENTRATE	0.500	50.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	2.00
Sugar	0.220	22.00
Water	0.250	25.00
Evaporated Milk	0.205	20.50
Egg Yolk	0.090	9.00
Butter	0.150	15.00
<b>Total Weight: 1.935</b>		

### Group 2

Ingredient	KG	%
Brown Sugar	0.140	-
Cinnamon powder	24.000	-
Salt	4.000	-
Butter (softened)	0.080	-
<b>Total Weight: 28.220</b>		

**Yield:** 27 pieces, 70g dough

## METHOD

How to do it:

1. Mix all the dry ingredients on low speed for 30 seconds.
2. Add water, evaporated milk, and egg yolks. Mix on low speed for 2 minutes.
3. Add butter and mix on high speed for 10-15 minutes or until developed.
4. Round and rest for 10 minutes.
5. Flatten the dough into a rectangle.
6. Brush with softened butter.
7. Combine brown sugar, cinnamon powder, and salt. Sprinkle evenly on top of the flattened dough.
8. Roll the dough and seal.
9. Cut the dough log into 70-g pieces. Place in greased square pans.
10. Proof.
11. Apply eggwash and bake at 180°C until golden brown.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet



## FINISHED PRODUCT

Soft Roll