

CHOCOLATE CINNAMON BUNS

OVERVIEW

00-011

INGREDIENTS

Group 1

| Ingredient | KG | % |
|--|-------|--------|
| All Purpose Flour | 1.000 | 100.00 |
| Sugar | 0.200 | 20.00 |
| Molasses | 0.100 | 10.00 |
| BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST | 0.010 | 1.00 |
| Water | 0.380 | 38.00 |
| Evaporated Milk | 0.200 | 20.00 |
| Egg Yolk | 0.120 | 12.00 |
| DOBRIM NOBRO | 0.004 | 0.40 |
| BAKELS MONOFRESH | 0.005 | 0.50 |
| Cinnamon powder | 0.010 | 1.00 |
| BAKELS BUTTA BUTTEROIL SUBSTITUTE | 0.150 | 15.00 |
| BAKELS SHORTENING | 0.030 | 3.00 |
| Total Weight: | | 2.209 |

Group 2

| Ingredient | KG | % |
|---------------------------|-------|-------|
| Brown Sugar | 0.075 | - |
| Cinnamon powder | 0.003 | - |
| FINO DARK CHOCOLATE CHIPS | 0.050 | - |
| Total Weight: | | 0.128 |

Group 3

| Ingredient | KG | % |
|-------------------|-------|-------|
| Cream Cheese | 0.160 | - |
| Butter (softened) | 0.090 | - |
| Icing Sugar | 0.175 | - |
| Total Weight: | | 0.425 |

Yield: 22 x 100-g dough

METHOD

How to do it:

Dough:

1. Cream all purpose flour, sugar, molasses, Bakels Instant Yeast, water, evaporated milk, egg yolk, Dobrim Nobro, Monofresh, and cinnamon powder.
2. Mix for 2 minutes at low speed.
3. Add Butta Butteroil Substitute and Bakels Shortening and continue mixing until fully developed.
4. Rest for 10 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet

5. Roll-out dough into rectangular shape, brush with Butta Butteroil Substitute and sprinkle with brown sugar and cinnamon powder mixture. Add semi-sweet chocolate droplets.
6. Roll dough into jelly roll style. Cut dough cross-wise and place on baking trays.
7. Proof until ready.
8. Bake at 180°C for 15 minutes.
9. Cool and cover with frosting.

Frosting:

1. Cream butter and cream cheese until light in color.
2. Add icing sugar and continue mixing until fluffy.