

# CINNAMON BRAIDED BRIOCHE BREAD

## OVERVIEW

17-028

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Bread Flour	0.500	50.00
All Purpose Flour	0.500	50.00
Sugar	0.190	19.00
Salt	0.016	1.60
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
BAKELS LECITEX	0.010	0.80
Cinnamon	0.005	0.50
Egg Yolk	0.200	20.00
Water	0.400	40.00
BAKELS DAIRY BLEND	0.100	10.00
Total Weight:		1.936

### Group Coating

Ingredient	KG	%
Cinnamon	0.005	-
Brown Sugar	0.100	-
Total Weight:		0.105

### Group Streusel

Ingredient	KG	%
All Purpose Flour	0.020	-
Brown Sugar	0.170	-
Cinnamon	0.005	-
BAKELS MARGARINE SPECIAL	0.340	-
Total Weight:		0.535

**Yield:** 3 x 400 grams with 133 grams braided

## METHOD

How to do it:

1. Grease loaf pan and cover bottom and sides with sugar-cinnamon coating.
2. Combine bread flour, all-purpose flour, sugar, salt, Bakels Instant Active Dry Yeast, Lecitex, cinnamon, egg yolks, and water in a mixer with a dough hook for 2 minutes on low speed.
3. Add the Bakels Compound Butter and continue mixing on high speed for 5 minutes.
4. Round the dough, cover and rest for 10 minutes.
5. Scale the loaves at 400 grams each and set aside 133 grams for braided dough.
6. Mold the dough for the loaf and braid the dough as topping for the loaf.
7. Coat with cinnamon and brown sugar.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Semi-sweet



## FINISHED PRODUCT

Sweet Food

8. Proof.
9. Distribute the streusel on top of the braided loaf.
10. Bake at 180°C for 30 minutes.