

CINNAMON TRIO

OVERVIEW

01-011

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	0.700	100.00
BAKELS LECITEX	0.006	0.80
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.007	1.00
Water	0.350	50.00
Sugar	0.154	22.00
Salt	0.011	1.50
Eggs	0.035	5.00
Evaporated Milk	0.035	5.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.035	5.00
Butter	0.035	5.00
Total Weight:		1.367

Group 2

Ingredient	KG	%
Cinnamon powder	0.002	-
Brown Sugar	0.100	-
Cashew nuts	0.060	-
Raisins	0.060	-
Total Weight:		0.222

Yield: 15 x 90g

METHOD

How to do it:

1. Blend dough ingredients except Butta Butteroil Substitute and butter using spiral mixer at low speed for 2 minutes.
2. Add Butta Butteroil Substitute and butter and mix at high speed until fully developed.
3. Scale dough into 400g pieces, round and rest for 10 minutes.
4. Sheet out each piece into rectangular shape then spread filling.
5. Roll and cut 30 g pieces.
6. Place 3 pieces in each medium sized ensaymada tin and then proof for 60-90 minutes.
7. Bake at 180°C for 12-15 minutes or until light brown.
8. Remove from pan immediately after baking.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet