

# LOW COST SWEET DOUGH

## OVERVIEW

Cinnamon Swirl Loaf (12-044), Coffee Cake Ring (12-045), Ube and Custard Rolls (12-046)

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Bread Flour	0.750	75.00
Soft Flour	0.250	25.00
Water	0.500	50.00
Sugar	0.180	18.00
Salt	0.015	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
ROTITEX	0.030	3.00
DOBRIM HIGH SPEED	0.004	0.40
Monofresh Super	0.006	0.60
BAKELS MARGARINE SPECIAL	0.040	4.00
BAKELS BALEC LACTO ALBUMEN	0.020	2.00
Total Weight: 1.805		

### Group Cinnamon Swirl Loaf Filling

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.104	-
Water	0.249	-
Cinnamon powder	0.004	-
Brown Sugar	0.042	-
Molasses	0.002	-
Total Weight: 0.400		

### Group Coffee Cake Ring Filling

Ingredient	KG	%
Peanuts	0.136	-
Brown Sugar	0.020	-
Cinnamon powder	0.007	-
Salt	0.001	-
Corn syrup	0.014	-
Raisins	0.272	-
Total Weight: 0.450		

### Group Pan de Three-C Filling

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.124	-
Water	0.297	-
Total Weight: 0.420		



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet



## FINISHED PRODUCT

Sweet Food

### Group Pan de Three-C Topping

Ingredient	KG	%
BAKELS DULCE DE LECHE	0.300	-
<b>Total Weight: 0.300</b>		

### Group Custard Filling (for Ube and Custard Roll)

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.051	-
Water	0.154	-
BAKELS DULCE DE LECHE	0.154	-
<b>Total Weight: 0.360</b>		

### Group Ube Filling (for Ube and Custard Roll)

Ingredient	KG	%
APITO UBE PASTE	0.011	-
BAKELS MARGARINE SPECIAL	0.109	-
Soft Flour	0.131	-
Sugar	0.109	-
<b>Total Weight: 0.360</b>		

**Yield:** Cinnamon Swirl Loaf – 4 pieces x 400-g dough, Coffee Cake Ring – 6 pieces x 300-g dough, Pan de Three-C – 60 pieces x 30-g dough, Ube and Custard Roll – 45 pieces x 40-g dough

## METHOD

Note: The quantities of filling/topping ingredients in the table above are good for 1805g of dough.

How to do it:

1. Dry mix bread flour, soft flour, Bakels Instant Yeast, Dobrim High Speed, Monofresh Super, and Balec for 30 seconds.
2. Dissolve sugar and salt in water.
3. Add sugar-salt-water mixture to mixing bowl and mix on low speed for 2 minutes.
4. Add Rotitex and Bakels Margarine Special and mix for 6 minutes on high speed or until dough is developed.
5. Round and rest for 5 minutes.
6. Scale (as desired), round, cover, and rest for another 5 minutes.
7. Sheet dough and place adequate filling (30 % of dough weight). Mold as desired.
8. Proof and bake at 180°C until done.
9. Remove immediately from the pan and cool completely before packing.

Variants:

A. Cinnamon Swirl Loaf (Scaling weight: 400g)

Procedure:

1. Dissolve brown sugar and molasses in water.
2. Combine Bakels Bake-Stable Custard Mix and cinnamon powder in the mixing bowl.
3. Mix the liquid together with the custard mix-cinnamon powder mixture on high speed for 5 minutes.
4. Sheet the dough (400g). Spread 100-g filling and mold into loaf shape.
5. Proof.
6. Bake at 180°C for 20-30 minutes.

B. Coffee Cake Rings (Scaling weight: 300g)

Procedure:

1. Mix all filling ingredients.
2. Sheet the dough (300g) into rectangular shape.
3. Spread 75-g filling and roll like a "baston".
4. Shape into a ring and rest the dough for 30 minutes.
5. Make a cut around the ring.

6. Proof.

7. Bake at 180°C for 25-30 minutes.

C. Pan de Three-C (Scaling weight: 30g)

Procedure:

1. Mix Bakels Bake-Stable Custard Mix and water on high speed for 3 minutes. Set aside.
2. Round the dough (30g) and place the dough pieces in a well-greased round pan.
3. Proof. Pipe custard filling inside the dough (7g) and pipe Bakels Dulce de Leche on top of the buns.
4. Bake at 180°C for 13 minutes.

D. Ube and Custard Roll (Scaling weight: 40g)

Procedure:

1. For Custard Filling: Mix Bakels Bake-Stable Custard Mix and water on high speed for 3 minutes.
2. Add Bakels Dulce de Leche and mix on medium speed for 1 minute.
3. For Ube Filling: Mix all ingredients until well-blended.
4. Flatten the dough into oval shape.
5. Put custard filling (8g) on one end and ube filling on the other end (8g).
6. Fold the dough.
7. Proof.
8. Bake at 180°C for 15 minutes.