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**CATEGORY**

Bakery, Industry



**FINISHED PRODUCT**

Sweet dough

# CINNAMON BUNS

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Wheat flour Extra	2.300	100.00
Water	1.000	43.00
Sugar	0.400	17.00
<b>Bakels Rollex</b>	0.280	12.00
<b>Bakels Dry Yeast</b>	0.050	2.00
Cardamom, ground	0.015	0.00
Salt	0.010	0.00
<b>Total Weight:</b>	<b>4.055</b>	

### Group Fillings

Ingredient	KG	%
<b>Bakels Remonce Cinnamon Coarse</b>	2.000	-
<b>Total Weight:</b>	<b>2.000</b>	

### Group Breadshine

Ingredient	KG	%
Water	1.000	-
Bakels Glossy	0.075	-
<b>Total Weight:</b>	<b>1.075</b>	

## METHOD

- 1: Weigh all the ingredients in a dough mixer.
- 2: Run the dough 5 min slowly and 5 min fast.
- 3: Weigh the appropriate pieces for buns.
- 4: Roll out the dough in a rolling machine or with a rolling pin.
- 5: Spread the cinnamon remonsfilling all over the dough.
- 6: Roll up the dough quite tightly.
- 7: Cut into pieces and place on a plate or in molds.
- 8: Ferment the buns in a fermentation cabinet for about 60 min.
- 9: Spray or brush the buns with Glossy and sprinkle with powdered sugar.
- 10: Bake at 200 ° C for 8-9 minutes.