



**DISPLAY  
CONDITIONS**

Ambient



**CATEGORY**

Bakery



**OCCASION**

Christmas

# CHRISTMAS CINNAMON LOAF

## OVERVIEW

(Recipe makes 7 loaves)

## INGREDIENTS

### Group I

Ingredient

Cake flour

**20% Sweet Premix**

Yeast (Wet)

Rollex

KG

2.000

0.400

0.080

0.200

**Total Weight: 2.680**

### Group II

Ingredient

Pettina White Sugar

Cinnamon

KG

0.210

0.210

**Total Weight: 0.420**

### Group III

Ingredient

Bunglaze

**Bakels Pearl Wet Fondant**

KG

0.105

0.105

**Total Weight: 0.210**

## METHOD

1. Place all ingredients from Group I into the mixing bowl.
2. Mix until fully developed. Mixing time depends on type of mixer used.
3. Dough temperature 28? – 30?C.
4. Cover dough with a plastic sheet and rest for 10 minutes.
5. Scale into 700g pieces.
6. On a floured surface, knead the scaled dough pieces and using a rolling pin, roll out the dough into a 5mm thick rectangle shape.
7. Brush the flattened dough pieces with water and sprinkle over the sugar and cinnamon (Group II).
8. Fold the dough and cut it into two pieces.
9. Twist the pieces together and place the dough into a bread pan prepared with Tingle.
10. Proof for 30 – 35 minutes in the prover.
11. Bake at 200°C for 30 - 35 minutes.
12. Remove from the oven and while still hot, brush with Bunglaze (Group III).
13. Allow to cool and drizzle 15g of Bakels Pearl Wet Fondant over each loaf (Group III).