



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter 2023

CINNAMON BUNS

OVERVIEW

(Recipe makes 5 trays of 16 Cinnamon Buns)

INGREDIENTS

Group 1

Ingredient

Cake flour

BAKELS Sweet 20%

Wet Yeast

Water

Ground Cinnamon

Pettina White Sugar

Bakels Pearl Wet Fondant

Bakels Bungalaze

KG

2.000

0.400

0.100

1.120

0.100

0.100

0.400

0.030

Total Weight: 4.250

METHOD

1. Place the cake flour, Bakels 20% Sweet Premix, yeast and water into the mixing bowl and mix until fully developed. Mixing time depends on type of mixer used.
2. Dough temperature 28°C.
3. Rest the dough for 10 minutes.
4. Scale at 1.800kg and roll out to a rectangle shape 5mm thick.
5. Brush lightly with water and sprinkle the ground cinnamon and white sugar evenly over the dough.

6. Roll the dough tightly into a sausage shape.
7. Cut and scale into 80g buns and place 16 buns into 37cm x 37cm baking tins prepared with Tinglide.
8. Proof for 40 minutes inside prover.
9. Bake at 220°C for 20 minutes.
10. While hot, brush with Bunglaze.
11. Allow to cool and pipe 5g Pearl Wet Fondant onto each bun.