



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter



FINISHED PRODUCT

Speciality Bun

CINNAMON BUNS

INGREDIENTS

Group : Buns

Ingredient	KG
Bread flour	1.000
Water	0.550
<u>Baktem Blue 20% Bun Concentrate</u>	0.200
Yeast	0.045
Total Weight:	1.795

Group : Filling

Ingredient	KG
<u>Cinnamon Remonce</u>	0.375
Total Weight:	0.375

Group : Topping

Ingredient	KG
<u>White Fudgice</u>	0.350
Water	0.025
Total Weight:	0.375

METHOD

Buns

1. Place all bun ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 5 minutes on fast speed.
3. Scale at 1.795kg and pin to a rectangle shape 5mm thick.
4. Spread 375g of [Cinnamon Remonce](#) evenly over the dough.
5. Lightly brush bottom edge with water.
6. Roll into a tight sausage shape.
7. Cut and scale into 90g buns and place 12 buns into a large rectangle cake tin.
8. Prove for approx. 40 minutes with 5 minutes drying time.
9. Bake at 210°C for approx. 35 minutes.

Finishing

1. Once cooled, mix 25g of water to 350g of warmed [White Fudgice](#) and brush over all of the buns.