



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Danish, Speciality Bun

CINNAMON SWIRLS

INGREDIENTS

Group 1

Ingredient	KG
Flour	16.000
Baktem Blue 20% Bun Concentrate	3.200
Yeast	0.720
Water	8.800
Cinnamon Filling	4.000
Water (for the cinnamon filling)	2.000
Total Weight:	34.720

METHOD

Cinnamon Swirls

1. Place all of the ingredients (except cinnamon filling and corresponding water) into a spiral mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix on fast speed for 5 minutes.
4. Pin the dough to 5mm.
5. Prepare the cinnamon filling and spread on top of the dough.
6. Roll dough into a swiss roll shape.
7. Scale each swirl at 100g.
8. Prove for 30 minutes.
9. Leave in the rack for 5 minutes before baking.

10. Bake at 210°C (410°F) for 14-16 minutes.
11. Finish with Cream Cheese Flavoured Icing.