



CINNAMON BREAD

INGREDIENTS

Group A1

Ingredient	KG
Bread Flour	1.000
Sugar	0.200
	0.010
<u>BAKELS INSTANT ACTIVE DRIED YEAST</u>	0.020
Water	0.400
Eggs	0.100
<u>LECITEM UNIVERSAL</u>	0.010
Total Weight:	1.740

Group A2

Ingredient	KG
<u>BAKELS BUTTA BLENDS</u>	0.100
<u>BACOM A100</u>	0.010
Total Weight:	0.110



DISPLAY CONDITIONS

Ambient



CATEGORY

Breads, Rolls & Pastry, Breads,
Rolls, Pastry



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Ocassion Bread

Group A3

Ingredient

BAKELS BUTTA BLENDS

Brown Sugar

Cinnamon Powder

KG

0.120

0.065

0.045

Total Weight: 0.230

METHOD

1. Blend all ingredients (A1) at low speed for 1min and continue at medium speed for 10min.
2. Add all ingredients (A2) and continue mixing on medium speed for 2min.
3. Let the dough rest for 60mins before portioning 60gm. Shape the dough into long and roll it round and arrange it on the 4" round cup before putting on the baking tray.
4. Let the dough proof at 40°C in room temperature for 60mins. Egg wash baked at 180°C for 15 - 20min then let it cool.
5. Spread ingredients (A3) on the bread and it is ready to served.