



CATEGORY

Bread, Buns & Rolls

CINNAMON CHELSEA BUNS

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	4.000	100.00
BAKELS BUN CONCENTRATE	0.600	15.00
MASTERFAT	0.160	4.00
BAKELS INSTANT ACTIVE YEAST	0.065	1.60
Water (variable)	2.300	58.00
Total Weight:		7.125

METHOD

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31°C. Allow dough to recover for 5 minutes. Roll dough into a rectangle sheet of approximately 4-5 mm. Spray or brush lightly with water. Sprinkle with Cinnamon sugar (2 parts sugar 1 part Cinnamon). Roll up dough sheet (tightly) as for standard Fruit Chelsea buns. Cut into pinwheels 15mm thickness. Proof then bake at 200°C. Wash with sugar glaze after baking.