



CINNAMON CHELSEA BUNS

Ingredients

Group 1

Ingredient	Weight (%)	KG
Flour		4.000
BAKELS BUN CONCENTRATE		100
		0.600
MASTERFAT		15
		0.160
BAKELS INSTANT ACTIVE YEAST		4
		0.065
Water (variable)		1.6
		2.300
		58

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.



Category

[Bread & Rolls - Sweet Buns](#), [Fruit and Spiced Buns](#)

