



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas

CHRISTMAS CINNAMON LOAF

OVERVIEW

(Recipe makes 7 loaves)

INGREDIENTS

Group I

Ingredient	KG
Cake flour	2.000
<u>20% Sweet Premix</u>	0.400
Yeast (Wet)	0.080
Rollex	0.200
Total Weight:	2.680

Group II

Ingredient	KG
Pettina White Sugar	0.210
Cinnamon	0.210
Total Weight:	0.420

Group III

Ingredient

Bunglaze

Bakels Pearl Wet Fondant

KG

0.105

0.105

Total Weight: 0.210

METHOD

1. Place all ingredients from Group I into the mixing bowl.
2. Mix until fully developed. Mixing time depends on type of mixer used.
3. Dough temperature 28° – 30°C.
4. Cover dough with a plastic sheet and rest for 10 minutes.
5. Scale into 700g pieces.
6. On a floured surface, knead the scaled dough pieces and using a rolling pin, roll out the dough into a 5mm thick rectangle shape.
7. Brush the flattened dough pieces with water and sprinkle over the sugar and cinnamon (Group II).
8. Fold the dough and cut it into two pieces.
9. Twist the pieces together and place the dough into a bread pan prepared with Tingle.
10. Proof for 30 – 35 minutes in the prover.
11. Bake at 200°C for 30 - 35 minutes.
12. Remove from the oven and while still hot, brush with Bunglaze (Group III).
13. Allow to cool and drizzle 15g of Bakels Pearl Wet Fondant over each loaf (Group III).