



Bread & Rolls - Sweet Buns - Fruit and Spiced Buns

Recipe No:

R101 - R101g

CINNAMON CHELSEA BUNS

USING BAKELS BUN CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	4.000	100%
	BAKELS BUN CONCENTRATE	0.600	15%
	MASTERFAT	0.160	4%
	BAKELS INSTANT ACTIVE YEAST	0.065	1.6%
	Water (variable)	2.300	58%

Total Weight

7.125

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

Notes: If using Compressed Yeast, use 200g in above recipe.

Using bakers percentages - Percentages on white flour weight

For Cinnamon Raisin Chelsea buns, sprinkle layer if raisins (sultanas) on top of Cinnamon sugar.