



"Serving Suggestion"

# CINNAMON BUN RECIPES

RICH AND FLUFFY BUNS WITH A SOFT, BUTTERY INTERIOR AND WARMING CINNAMON FLAVOURS, PERFECT EVERY TIME

## ABOUT THE MIX

Bun mix is ideal for a full range of morning, sweet and savory goods, other recipes include, cinnamon plaits, Danish pastries and Chelsea buns.

## INSTRUCTIONS

INGREDIENTS	KG
Bun mix dough (3205-25)	2.000
Sugar	0.060
Sweet cinnamon	0.008
Melted butter	0.060
<b>TOTAL</b>	<b>2.128</b>

### CREAM CHEESE TOPPING

INGREDIENTS	KG
Cream cheese	0.060
Butter	0.060
Icing sugar	0.120
Vanilla extract	0.004
<b>TOTAL</b>	<b>0.244</b>

1. Mix to a normal dough consistency.
2. Roll out dough to cover an area of approximately 40cm x 60cm.
3. Mix the sugar and sweet cinnamon butter together.
4. Spread a thick layer over the dough.
5. Roll up as for swiss roll and cut into 80g pieces.
6. Place onto a lined baking sheet with a small space between each bun.
7. Prove and bake.
8. Mix the topping ingredients together in the mixer until a smooth thick icing.
9. When removing the buns from the oven glaze with the creamy topping.

## SCALING & BAKING

Dough temperature:	26°C - 27°C (78.8°F 80°F)
Scale to produce:	80g buns
Bake:	225°C (437°F)
Baking time:	20-25 minutes*

\* Dependant on requirement and size