

BREAD MIXES, SWEET BREAD MIX

CINNAMON BRAIDED BUNS

Elevate your Easter brunch with Cinnamon Braided Buns — soft, golden, and infused with warm cinnamon spice. Delicately braided and finished with a sweet glaze, they're a festive delight!

INGREDIENTS

INGREDIENTS	WEIGHT
Cinnamon Buns	
Mauri Bun Bread Mix	1.250kg
Mauri Instant Dried Yeast	0.018kg
OR	
Mauri Compressed Yeast	0.056kg
Water (variable)	0.625kg
Ground Cinnamon	2.6g* (1tsp)
Cinnamon Filling	
Unsalted Butter (softened)	0.080kg
Light Brown Sugar	75g (6tbsp)
Ground Cinnamon	5.2g* (2tsp)

** The cinnamon level can be adjusted to suit individual taste preferences.*

METHOD

CINNAMON BUNS

STEP 1

Add Mauri Bun Bread Mix, yeast and water to bowl and mix in a spiral mixer for 2 minutes on 1st speed then 7-9 minutes on 2nd speed or until optimum dough development to achieve a finished dough temperature of 26-28°C.

STEP 2

Place the dough covered in a bowl and allow to rest for 20 minutes.

STEP 3

Roll the dough out into a long, thin rectangle, approx. 50cm x 20cm and 5mm thickness. Spread the cinnamon filling evenly over the top then fold the dough to be three layers thick. To do this, firstly fold one third (short end) over to halfway across the rest of the dough, then fold the other side over the top. The layered piece of dough will be roughly square.

STEP 4

Cut the dough into 6 even strips across the length of the piece, leaving them joined on either side and trimming slightly on either end if needed.

STEP 5

Then, lightly score each strip in the middle, careful not to cut all the way through.

STEP 6

Cut strips downwards to be 3cm in width and 20cm in length.

STEP 7

Cut each 3cm strip down the centre, leaving it attached at the top.

STEP 8

Take one 3 cm piece of dough and twist the two strips together. Then tie the dough in a knot and tuck the ends underneath the bun. Put each on the tray when done.

STEP 9

Repeat the process with the other pieces of dough forming knots, spacing them out onto a baking tray.

STEP 10

Proof for 40-60 minutes at 85% relative humidity, 38°C.

STEP 11

Lightly brush each piece with egg wash and lightly sprinkle with castor sugar.

STEP 12

Bake for 10-12 minutes (no steam) until golden brown in colour at 180 -190°C.

CINNAMON FILLING

STEP 1

Mix together the butter, sugar and cinnamon until light and spreadable.

TIP

When twisting and shaping the braided buns you may find it easier if the dough is slightly chilled before handling.

Product: 86002 Mauri Bun Bread Mix 12.5kg

Finished Product Shelf Life: Product is best enjoyed fresh on the day of bake.

Storage temperature: refrigerated below 5°C.

Yield: Makes approximately 30 buns