



CINNAMON SCROLL WITH A TWIST

Another of our highly requested recipes during our Sourdough Challenge was Cinnamon Scrolls! Check it out here:

INGREDIENTS

INGREDIENTS	WEIGHT	%
Dough		
Flour	1.000kg	100
Salt	0.015kg	1.5
Sugar	0.010kg	1
Oil	0.010kg	1
Starter	0.100kg	1
Hydration	0.580-0.600kg	58-60
<i>Optional: Water Roux/TangZhong</i>		5% replacement
Filling Ratios		
<i>Make up filling to the desired amount using 2 parts brown sugar to 1 part butter, add cinnamon to taste.</i>		
Butter	0.050kg	
Brown Sugar	0.100kg	
Cinnamon	To taste	
Lemon Glaze		
Lemon Juice	0.015kg	
Icing Sugar	0.060kg	



PRODUCTS

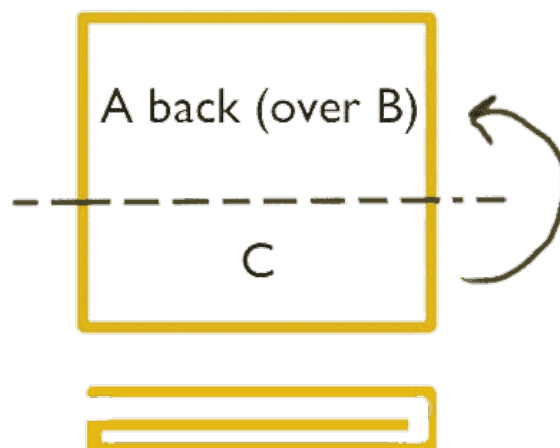
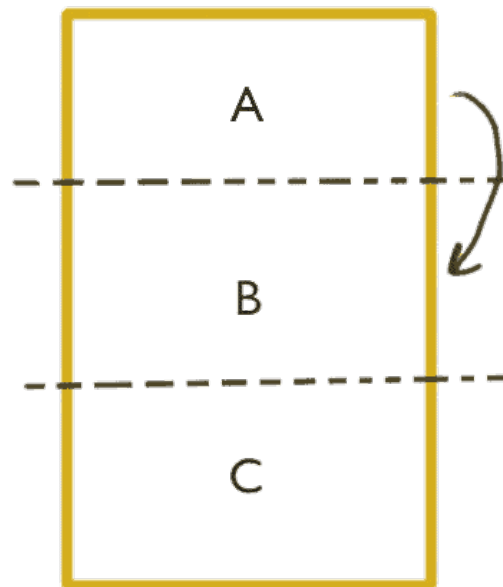
75155 Victory Bakers Flour 12.5kg; 16957 Victory Bakers Flour 25kg

METHOD

1. Mix all ingredients and develop dough as usual. Ensure dough is cold ~26°C.
2. Let dough rest for 10mins.
3. Roll the dough out into a rectangular shape as this will need to be letter folded.
4. Spread butter then rub in cinnamon and brown sugar. Go generous as you roll it out later and it will thin out. Leave the ends from the filling as this is needed to seal the letter fold.
5. Letter fold. At this point, you want the aspect ration to be 3:2. With 'open' end longer than the 'closed' end. See here for guide:



Letter Fold



6. Rest for 20mins.



7. Roll dough out slightly. You only need to extend the dough dimension 2cm, as this is to seal off the letter fold. Then slice the dough into 2cm strips parallel to the 'open' end. This will be the longest strip.
8. With the strip, you want to curl the dough by pushing left hand downwards while pushing right hand in an upwards motion.
9. Once you're happy with the curl wrap, form a loop by forming a fist while holding the left side, wrapping with right hand around the left fist in clockwise direction. Then tuck the right end into the loop.
10. Once all done, proof the dough at ambient for 45mins to an hour before baking at 200°C.
11. Sprinkle with icing sugar or dip it in lemon glaze.