

BAKERS' FLOUR, SPECIALTY CAKE, BISCUIT & PASTRY FLOUR

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	

METHOD

STEP 01

Mix all ingredients and develop dough as usual. Ensure dough is cold ~26°C.

STEP 02

Let dough rest for 10mins.

STEP 03

Roll the dough out into a rectangular shape as this will need to be letter folded.

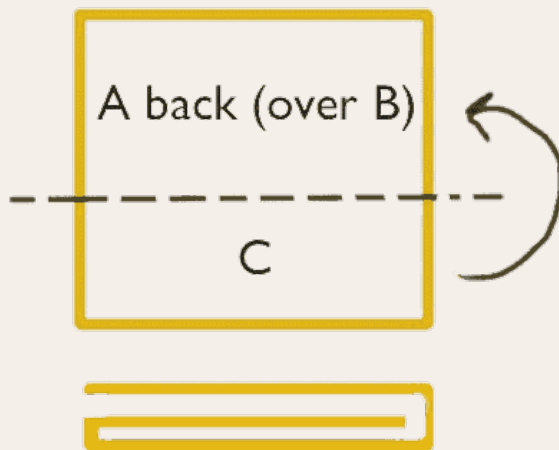
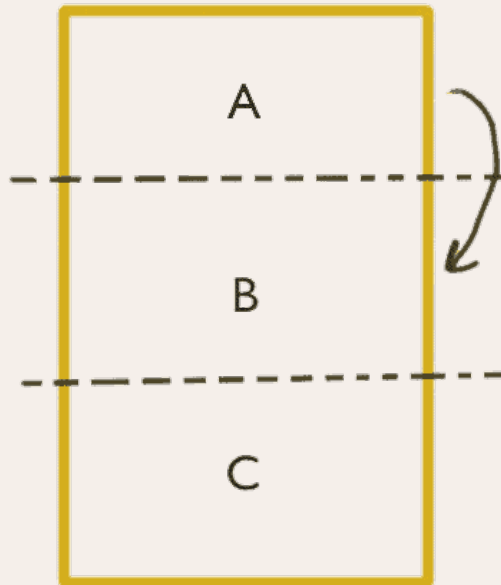
STEP 04

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.

STEP 05

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



STEP 06

Rest for 20mins.

STEP 07

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.

STEP 08

With the strip, you want to curl the dough by pushing left hand downwards while pushing right hand in an upwards motion.

STEP 09

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.

STEP 10

Once all done, proof the dough at ambient for 45mins to an hour before baking at 200°C.

STEP 11

Sprinkle with icing sugar or dip it in lemon glaze.

These instructions may vary depending on manufacturer's premises and equipment used. Product is best enjoyed fresh on the day of bake. Storage temperature: ambient below 25°C.