

Cinnamon roll

INGREDIENTS

CAKE

10 kg CINNAMON MIX

1 kg EGGS

ok. 2,5 kg WATER

1 kg MARGARINE 80%

0,5 kg YEAST

FILLING

2,5 kg CINNAMON FILLING

2,5 kg MARGARINE 80%

GLAZE

2,5 kg CINNAMON CREAM DRESSING

0,75 kg BOILED WATER



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 3 + 6

Cake temperature: 28 - 30°C

Weight of the cake: according to the plant

Aging of the cake: 20 - 30 min

Final fermentation: 45 - 50 min

Baking temperature: 220 - 210°C without steaming



Baking time: according to weight

3

Mix the frosting with water in the machine at medium speed for about 3 min. Spread the icing over warm rolls.

5

Then roll the dough into a rectangle, on which you need to distribute the crushed finished cinnamon filling.

7

Bake without steaming. After removing from the oven, grease generously with the previously prepared glaze.

2

Mix the filling with margarine in the machine at medium speed for about 3 min.

4

From all the ingredients above prepare a cake.

6

Roll the whole up like a roulade and cut into even pieces. Then lay on a sheet with a high edge or in silicone molds with a diameter of approx. 10 – 12 cm.

Bon appétit!

Smaczne



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