

Cinnamon roll

INGREDIENTS

CAKE

10 kg	CINNAMON MIX	1 kg	MARGARINE 80%
1kg	EGGS	0,5 kg	YEAST
ok. 2,5 kg	WATER		

FILLING

2,5 kg	CINNAMON FILLING	2,5 kg	MARGARINE 80%
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GLAZE

2,5 kg	CINNAMON CREAM DRESSING	0,75 kg	BOILED WATER
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A METHOD OF PREPARING

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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

Przedsiębiorstwo Savpol

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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!

Smacznego

