

# Cinnamon-Twister

## Danish dough:

<u>ingredients</u>	<u>amount</u>
wheat flour, type 550	3500 g
<b>Westfalia Backstabil Pro</b>	600 g
yeast	250 g
whole milk powder	140 g
salt	50 g
eggs	350 g
water, cold	1450 g
total amount	6340 g
<b>Westfalia Melange Platte</b>	2000 g

## Cinnamon-sugar mixture:

mix 1000g sugar with 50 g cinnamon

## method:

knead the danish dough 2 minutes by slow and 4 minutes by fast in a kneading machine. Laminate **2kg Westfalia Melange Platte** with 3 single folds.

Roll the dough to a width of 50cm and a thickness of 2,5mm, moisture the surface with some water.

Spread a part of the cinnamon-sugar mixture on the lower dough-half, then turn the upper half over. Cut pieces of 4mm width, after a short resting time, twist them to sticks of approx. 40cm length.

Lay the twisters on prepared baking sheets, bake them  $\frac{3}{4}$  proofed with a little steam.

After baking spread the Twisters with liquid butterfat and cover with cinnamon-sugar.

Baking temperature: 180 – 190 °C  
Baking time: 18 – 20 minutes

