

## Cinnamon rolls

basic dough	amount
wheat flour	2,000 kg
<b>Westfalia Back Melange</b>	0,225 kg
sugar	0,275 kg
milkpowder	0,100 kg
whole egg	0,200 kg
yeast	0,070 kg
salt	0,030 kg
cardamom, grounded	0,005 kg
water, cold	0,900 kg
<b>total amount</b>	<b>3,805 kg</b>

knead the ingredients to a basic dough, cover with a plastic foil and store overnight in a fridge.

**cinnamon-mixture:** 1,000 kg brown sugar + 0,050 kg cinnamon

### **method:**

roll the dough to a width of approx. 45 cm and a thickness of 2 mm.

Brush the right part of the dough with liquid Back Melange, then cover with the cinnamon-mixture.

Turn the left dough part over the right part and press on slightly by using a rolling pin.

Cut stripes of 45 cm length and 1,5 cm width, twist the stripes and roll to snail shaped rolls and lay the snails on prepared baking sheets.

After a proofing time, brush the dough pieces with liquid egg and spread with pearl-sugar, bake with a little steam.

**Baking time:** approx. 12-14 minutes

**Baking temperature:** 190°C, circulating air oven

