Cinnamon scrolls

NZBK-044 · Breads Buns And Scones · 16 scrolls

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

650 g bread flour

350 mL milk

2 eggs

70 g butter

65 g sugar

10 g instant yeast

9 g salt

70 g soft filling butter

110 g brown sugar

12 g cinnamon

125 g icing sugar

20 mL water

PREPARATION

1. Knead first seven ingredients, bulk and roll to a rectangle.
2. Spread filling butter, sugar and cinnamon.
3. Roll and slice into 16.
4. Proof and bake at 180°C for 20–25 min.
5. Cool slightly and glaze.

ALLERGEN CHECK

Wheat, milk, egg

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-044-cinnamon-scrolls