

Cinnamon Rolls



INGREDIENTS

	Control		WPC 34	
	Grams	Usage Levels (%)	Grams	Usage Levels (%)
Flour, all-purpose	454	23.86	454	23.86
Butter, unsalted, softened slightly	320	16.82	320	16.82
Water, ice (approximately)	300	15.76	300	15.76
Heavy cream	225	11.82	225	11.38
Sugar, brown	225	11.82	225	11.38
Sugar	110	5.78	110	5.78
Cinnamon, ground (cassia)	110	5.78	110	5.78
Egg, yolk	60	3.15	60	3.15
Sugar, white	45	2.36	45	2.36
Skimmed milk powder	30	1.58	-	-
Whey protein concentrate, 34% protein (WPC 34)	-	-	30	1.58
Salt	10	0.53	10	0.53
Yeast, fast rising	8	0.42	8	0.42
Vanilla extract	4	0.21	4	0.21
Lemon extract	2	0.11	2	0.11
Egg, for egg wash	as needed	as needed	as needed	as needed
Total		100.00		100.00

NUTRITIONAL CONTENT

Per 100g	Control	WPC 34
Calories	400kcal	400kcal
Total Fat	21g	21g
Saturated Fat	13g	13g
Trans Fat	0.5g	0.5g
Cholesterol	100mg	100mg
Total Carbohydrates	49g	49g
Dietary Fiber	4g	4g
Sugars	23g	23g
Protein	5g	5g
Calcium	124mg	111mg
Magnesium	16mg	15mg
Phosphorus	86mg	79mg
Potassium	135mg	110mg
Sodium	250mg	260mg
Iron	2mg	2mg
Vitamin A	734IU	735IU
Vitamin C	1mg	0mg

PREPARATION


1. **Combine all dry ingredients, except brown sugar, and egg yolks in a mixer bowl.**
2. **Add ice water and mix until dough is smooth and soft.**
3. **Cover and chill for approximately 60 minutes.**
4. **Pound butter to soften sufficiently.**
5. **Roll out dough into rectangle and lock in butter.**
6. **Give 3-4 turns, allowing a 15 minute resting period between turns.**
7. **Roll into rectangle 40 cm (16") wide and 3 mm (1/8") thick.**

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PREPARATION

(continues)

8. **Mix sugar and cinnamon thoroughly. Brush rectangle with egg wash and sprinkle with cinnamon-sugar. Roll up and chill briefly.**
9. **Cut in 2.5 cm (1") slices to 85 g (3 oz) portions. Arrange cut side down on paper-lined sheet pan.**
10. **Proof at 29°C (85°F), 85% RH for approximately 30 minutes—until puffed and light.**
11. **Bake in 204°C (400°F) oven until firm in the center.**
12. **Make butterscotch glaze: bring heavy cream and brown sugar to a boil and cook approximately 5 minutes (to 107°C or 225°F).**
13. **Dip in glaze and allow to cool**

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