

## Kanelbullar Knots using IREKS HT EXCELLENT SOFT



### Dough:

Strong baker's flour	10.000 kg	100 %	22 lb	0 oz
IREKS HT EXCELLENT SOFT	0.100 kg	1 %	0 lb	3.5 oz
Butter	1.000 kg	10 %	2 lb	3.5 oz
Whole egg	1.000 kg	10 %	2 lb	3.5 oz
Sugar	0.600 kg	6 %	1 lb	5 oz
Salt	0.200 kg	2 %	0 lb	7 oz
Fresh yeast	0.600 kg	6 %	1 lb	5 oz
<u>Water, approx.</u>	<u>5.200 kg</u>	<u>52 %</u>	<u>11 lb</u>	<u>7.5 oz</u>
<b>Total weight</b>	<b>18.700 kg</b>		<b>41 lb</b>	<b>3 oz</b>

Mixing time: 3 minutes slow + 6 minutes fast (spiral mixer)

Dough temperature: approx. 26° C (79° F)

Bulk fermentation time: approx. 20 minutes in the refrigerator

**Cinnamon filling:**

Brown sugar	2.000 kg	100 %	4 lb	6.5 oz
Strong baker's flour	0.700 kg	35 %	1 lb	8.5 oz
Cinnamon	0.080 kg	4 %	0 lb	3 oz
Butter (cold)	1.500 kg	75 %	3 lb	5 oz
<b>Total weight</b>	<b>4.280 kg</b>		<b>9 lb</b>	<b>7 oz</b>

Mixing time: 4 minutes

Instructions for use: After the bulk fermentation time, roll the dough out to a thickness of approx. 3 mm (0.12 inches) and a width of approx. 50 cm (20 inches). Spread with the cinnamon filling and fold together twice. Cut the strand into strips of 1.5 cm (0.6 inches) in width and twist against one another. Subsequently, place the dough pieces twice around the fingers and press the end of the strand into the snail. Place the knots on trays laid out with baking paper and allow to proof. After the final proof, wash with egg and possibly sprinkle with coarse sugar before baking.

Final proof: approx. 45 minutes

Baking temperature: 200° C (390° F)

Baking time: 13 – 15 minutes

Instructions for use: After baking, wash with sugar syrup if required.