

# Almond cinnamon roll



**BOSCH**

Invented for life

# Almond cinnamon roll



## Ingredients:

360 g	bread flour
40 g	cake flour
7 g	yeast
40 g	sugar
5 g	salt
60 g	butter
2 pcs	egg yolks
220 g	milk
100 g	brown sugar
60 g	sliced almonds
40 g	melted butter
3 g	ground cinnamon

## Workflow:

1. Place all ingredients (except brown sugar, sliced almonds, melted butter and ground cinnamon) into the kitchen machine. Knead the dough at 3-speed until it is elastic and smooth.
2. Place the dough into a large greased bowl. Cover with cling wrap and put it into steam oven with Dough Proving mode 38 °C to rise for 45 minutes.
3. In a small bowl, combine the brown sugar, ground cinnamon and meltedbutter.
4. Pat the dough to release the air inside. Separate the dough into 6 equal size balls then slightly roll each ball to release the air inside. Place them next to each other and cover with cling wrap. Let them rest for 10 minutes.
5. Using a rolling pin roll the dough into a rectangular shape. Spread the cinnamon mixture over the dough and roll it up from the long end. Repeat with the other doughs.
6. Using a knife cut into 4 - 6 pieces (approx. 4cm each) and place onto a baking sheet on an oven tray. Cover with cling wrap and put it into steam oven with Dough Proving mode 38 °C to rise for 30 minutes.
7. Brush a thin layer of cinnamon mixture over the dough and sprinkle it with sliced almonds. Preheat Steam Oven to 180 °C in 4D HotAir mode and bake for about 20 minutes.

## Setting procedure:

### Fermentation:

Dough proving 38 °C  
Proving time: 45 mins + 30 mins

### Baking:

**4D HotAir** 180 °C  
Cooking time: 20 mins  
(Preheated oven)

4D HotAir

### TIP:

Pinch the seam or ends of the rolled dough to seal it closely. Place the seam side of the dough down in a baking pan.



**BOSCH**

Invented for life