

CINNAMON ROLL



PT MANUNGGAL PERKASA

INGREDIENTS :

• Kantil Flour	1000	gr
• Instant Yeast	20	gr
• Granulated Sugar	200	gr
• Milk Powder	45	gr
• Egg Yolk	2	pcs
• Water	480	gr
• BOS (Butter Oil Substitute)	75	gr
• Margarine	100	gr
• Salt	20	gr

FILLING FOR ROLL:

• Dahlia Flour	50	gr
• Palm Sugar	75	gr
• Margarine	30	gr
• Raisins	50	gr
• Cinnamon Powder	1	teaspoon



Topping : Almonds

HOW TO MAKE :

How to Make Filling: Mix all ingredients and stir until smooth.

1. Stir flour with dry ingredients until smooth..
2. Add water, egg yolks, and stir until half mixed, then add BOS and margarine, stir until smooth, then add salt and stir until mixed.
3. Shape the dough into balls and cover, let it rest for about 15 minutes.
4. After resting, flatten the dough to a width.
5. Sprinkle the filling ingredients over the entire surface evenly, then roll.
6. Cut the rolled dough into approximately 3 cm pieces. Arrange them in a baking pan.
7. Let it rise for about 3 hours.
8. Apply a glaze on the surface and bake in the oven at a temperature of $\pm 200^{\circ}\text{C}$ until golden brown for about ± 40 minutes.
9. After removing from the oven, brush the surface of the bread with margarine.

Yields 30 Pieces

**RECOMMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

