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10000259 - Cinnamon Bake Stable Filling Mix - TIS

Product Name: CINNAMON BAKE STABLE FILLING MIX

Ref Number: 10000259

Pack Size: 6kg

Product Information: CINNAMON BAKE STABLE FILLING MIX is a powder that requires only the addition of water to produce a delicious bake-stable cinnamon filling. This is perfect for use in enriched fermented products such as Danish pastries, Chelsea buns and cinnamon rolls.

For recipe ideas visit www.macphie.com

Recipe:

Cinnamon Bake Stable Filling Mix – 1.000kg
Water – 0.400kg

Method:

- Add half the water to the mix and beat for 1 minute on slow speed to create a smooth paste
- Scrape down and add the remaining water still on slow speed for a further minute
- Scrape down and beat for a further 2 minutes on slow speed
- Spread or pipe onto enriched ferments prior to baking as desired then process and bake as usual

Notes: