

Cinnamon & Brown Sugar Sticky Buns



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Tender log of dough swirled with a sweet cinnamon-sugar mixture is cut into pieces then baked on a bed of brown sugar caramel studded with almonds until golden brown, and finally turned over to reveal an ooey-goey delight.

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Instructions:

Ingredients

lbs.

GLAZE

Butter, unsalted, melted	22.6
Maple syrup	9.8
Dark brown sugar	22.6

CINNAMON SUGAR

Dark brown sugar	24.5
Cinnamon, ground	1.0
Allspice, ground	0.2
Nutmeg, ground	0.2

TANGZHONG

Patent flour	2.9
Milk, whole	3.9
Water	3.9

DOUGH

Patent flour	100.0
Sugar, granulated	8.7
Kosher salt	0.6
Yeast, fresh	4.3
Milk, whole, 110°F	23.6
Water, 110°F	10.8
Tangzhong, subrecipe	10.8
Novel™ Dinner Roll base	9.84
Eggs	19.7
Butter, unsalted, softened	10.8
Butter, unsalted, melted	13.8
Cinnamon sugar, subrecipe	26.0
Glaze, subrecipe	55.1
Slivered almonds, toasted	<i>as needed</i>

Total:

238.9 lbs

Makes 955 rolls

Novel™ Dinner Roll ingredients

Sugar, palm shortening, salt, vinegar, wheat protein isolate, mono- and diglycerides, soybean oil, contains less than 2% of monocalcium phosphate, yellow corn flour, yeast, natural flavor, enzymes (contains wheat), colors (turmeric, paprika), ascorbic acid (Vitamin C).

Cinnamon & Brown Sugar Sticky Buns – *cont*



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Procedures:

TO MAKE GLAZE

Whisk all ingredients together and hold refrigerated

TO MAKE CINNAMON SUGAR

Whisk all ingredients together and hold at room temperature

TO MAKE TANGZHONG

1. Whisk together ingredients in a small sauce pan until combined.
2. Place pan over medium heat and stir constantly using a rubber spatula.
3. Continue to cook until mixture becomes thick and forms into a mass.

TO MAKE DOUGH

1. Whisk together the flour, sugar and salt in a stand mixer bowl until well combined.
2. Add fresh yeast into milk and water mixture and allow to sit for a few minutes until bubbly.
3. Add yeast mixture and base into the bowl, and knead using the hook attachment for 3-4 minutes on low speed.
4. Once cohesive, add one egg at a time until well incorporated.
5. Once eggs are incorporated, add softened butter, 1 tablespoon at a time into the dough. Mix for another 3 minutes or until the dough is smooth and elastic.
6. Allow dough to proof and double in size.
7. Roll dough into a 20x16 inch rectangle, about 1/4 inch thick.

8. Brush 5 tablespoons of melted butter onto the dough, leaving a 1/2 inch border around. Evenly sprinkle cinnamon sugar over top.
Roll into a log and cut into 12 equal pieces.
9. Pour glaze into an 11x13 inch pan and sprinkle almonds over top.
10. Place rolls into the pan and allow to proof until doubled in size.
11. Cook in a 350°F oven for 25-30 minutes or until golden brown or until internal temperature of 200°F is reached.
12. Turn pan over while still hot to extract rolls. Sprinkle with almonds.