

Halloween Apple & Cinnamon Rolls

Ingredients:

IREKS Mella Brioche	1.000Kg
AB Mauri Pinnacle Baker's Yeast	0.050Kg
Water	0.450Kg
Address Apple Pie Mix	0.200Kg
Ground Cinnamon	0.004Kg
Macphie Toffee Sauce	0.300Kg
Dobla Halloween Decorations	
Fudge Pieces	



Method:

1. Mix the IREKS Mella Brioche, the yeast and the water together for 2 + 10 minutes, the dough should reach between 27°C – 28°C
2. Bulk fermentation for 30 minutes
3. Pin the dough 30cm x 45cm
4. Add the cinnamon to the apple mix and spread onto the dough
5. Roll the dough (from the 45cm side) to the other side to create a large roll
6. Cut the dough into smaller rolls
7. Place the smaller rolls onto a baking sheet and proof for 60 minutes
8. Batch the small doughs together and bake at 180°C for 20 minutes until golden
9. Heat the Macphie Toffee Sauce to loosen and drizzle over the cinnamon rolls
10. Sprinkle on the fudge pieces and decorate with the Dobla Halloween decorations