

# Milk Loaf Cacao Cinnamon (Hungary)

## Ingredients

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### Milk Loaf Cacao Cinnamon (Hungary)

Flour	100%	10000g
<i>Proson Luxe au Beurre</i>	15%	1500g
Sugar	12%	1200g
<i>Proson Wit Bourgondy (white)</i>	5%	500g
Fresh Yeast	5%	500g
Salt	1,5%	150g
Water approx.	48%	4800g

### Filling

Cacao paste  
Cinnamon paste

## Working Method

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Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 29°C
Scale	Approx. 2100 grams (30 pieces) and mould square
Dough proof	Approx. 20-30 minutes
Moulding	Roll the dough into a slice with a thicknees of approx. 2.5 mm and 20 cm long Spread the filling, roll up and mould as showed on the photo above Place the dough pieces on baking sheets
Final proof	Approx. 60-70 minutes
Baking	Approx. 10 minutes at 220°C



For more information please contact  
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e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

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