

# Chocolate Cinnamon

## Pull-Apart Bread

  
Your Solution For BARESCA



### Dough

All-Purpose Flour	240 g
Caster Sugar	30 g
Yeast	3.5 g
Salt	2 g
Eggs	1 nos
Unsalted Butter	29 g
Milk	45 g
Water	30 g

### Filling

Caster Sugar	100 g
Unsalted Butter	43 g
<b>GH Chocolate Cinnamon</b>	7 g
<b>Emulco</b>	

Preparation Time : 1 hour 30 minutes

Baking Time : 30 minutes

Makes 1 loaf

### Directions:

#### Dough

1. Preheat oven to 170°C. Add the flour, sugar, yeast and salt into the mixing bowl.
2. Place the unsalted butter and milk into a small saucepan and heat it until butter melt. Then, add water to reduce the temperature till 50°C.
3. Pour the milk mixture into the dry mixture and mix till well incorporated. Then, add in eggs and mix well until forms dough.
4. Place the dough in a bowl and cover with wet cloth. Let it prove for an hour or until doubled in size. Grease a 21 cm x 9.5 cm x 7.5 cm loaf tin.

#### Filling

1. Melt the unsalted butter and add in **GH Chocolate Cinnamon Emulco**.
2. Knead it until it's deflated. Sprinkle some flour on the work surface, use a rolling pin to roll the dough into 32 cm x 24 cm). Use a brush to brush the melted butter on the flatten dough. Sprinkle the brown sugar evenly.
3. Cut the dough into 12 equal-sized squares. Stack all the squares on top of each other and place into the prepared loaf tin. Cover with wet cloth again and let it prove for another 30 minutes or until doubled in size.
4. Bake it for 30 minutes or until the top is very golden brown. Allow the loaf to cool down and use a knife to cut around the edges of the pan to unmould it.

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