



Pastry & Sweet treats/Soft Dough



Cinnamon shell

Product code: 3221

Soft and tasty wheaten shell with generous cinnamon filling.

Raw dough

Defrost overnight in the fridge (ca 2°C) or in room temperature for 60 min. Place the products in proofing cabin for 60 min (35–37°C, ca 70%). Bake at 180 °C for 8–12 min.

Ingredients

WHEAT flour, water, sugar, vegetable fat and oil (palm, rapeseed), yeast, WHEAT GLUTEN, modified starch, salt, cinnamon, apricot kernel, cardamom, emulsifier (E472e), glucose syrup, flavour (vanilla, vanillin), flour treatment agent (E300). May contain traces of milk, egg, almond.

EAN	17391288322107
Weight pr. piece	100 g
Pieces pr. carton	100
Cartons pr. pallet	45
Shelf life:	365 days
Storage:	Förvaras vid -18 °C eller kallare.
Country of origin:	EE

Nutritional information pr. 100 g.

Energy	1260kJ
Kcal	299kcal
Fat	7.3g
- of which saturates	3g
Carbohydrate	50g
- of which sugars	15g
Fibre	2.5g
Protein	7g
Salt	0.42g
Sodium	0.168g



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Products/pastry/soft-dough-products/cinnamon-shell/>