



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 (2-4°C) or in room temperature for 1 hour. Place the products in proofing cabin for 60 min. Bake at 200 °C for 8-12 min. NOTE! Baking times and temperatures are guidelines depending on the oven. Baked product weighs about 90 g.

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, pistachio, pecan nut.

EAN	17391288322107
Weight pr. piece	100 g
Pieces pr. carton	100
Cartons pr. pallet	45
Shelf life:	365 days
Storage:	Temperature max C°-18, Temperature min C°-25
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/kannelsnacka/>