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RICH YEAST DOUGHS

AFTER READING THIS CHAPTER, YOU SHOULD BE ABLE TO:

1. Produce simple sweet doughs.
2. Produce laminated yeast doughs.
3. Make up a variety of products using sweet doughs, laminated doughs, and sweet-dough fillings and toppings.



THIS CHAPTER COMPLETES the study of yeast doughs with a survey of the most important rich yeast doughs. As explained in Chapter 6, rich doughs are those with higher proportions of fat and, sometimes, sugar and eggs as well.

Simple sweet-roll doughs are the easiest of these products to handle. Even these, however, require care, as they are usually softer and stickier than bread doughs. Because their gluten structure is not as strong as that of lean doughs, more care must be taken in proofing and baking sweet dough products.

Laminated doughs, such as those for Danish pastries and croissants, are especially rich in fat because they consist of layers of butter between layers of dough. Like other sweet doughs, these yeast-leavened doughs are often the responsibility of

the pastry chef rather than the bread baker. Considerable practice and skill are required for the makeup of fine Danish products.

As in Chapter 7, the dough formulas and makeup techniques covered in this chapter are given in separate sections because each dough can be made up into a great many items. This chapter also includes a selection of fillings and toppings suitable for rich yeast-dough products.

Review Chapters 6, 7, and 8 with respect to the basic mixing methods and other production procedures for yeast doughs.

SWEET DOUGH AND RICH DOUGH FORMULAS

IT IS IMPORTANT to remember that high percentages of fat and sugar in yeast dough inhibit fermentation. For this reason, most of the doughs in this section are mixed by the sponge method so that most of the fermentation can take place before the sugar and fat are added. The major exception is regular sweet dough, or bun dough, which is low enough in fat and sugar to be mixed by the modified straight dough method. The quantity of yeast is also increased. Refer to Chapter 7, pages 188, and Chapter 8, pages 156–157, to review information about these basic mixing methods. For your convenience, the basic steps of the modified straight dough method from Chapter 7 are repeated below.

High levels of fat and eggs make rich doughs very soft. The amount of liquid is reduced to compensate for this. High levels of sugar and fat hinder gluten development, so sweet, nonlaminated doughs are often mixed using the intensive mix technique (pp. 119–120), to produce gluten strength. Be careful not to overmix the dough, however. Likewise, do not let the dough get too warm (due to machine friction). If the dough is warmer than the desired temperature after mixing, refrigerate briefly to cool the dough to the proper temperature.

Rich doughs, because they are so tender, are generally underfermented and underproofed. About three-quarters proof is best for rich doughs. Overproofed units may collapse in baking.

Line bun pans with silicone paper whenever there is danger of sticking. This is especially pertinent for items with fruit fillings or other sugary fillings or toppings.

Note that the recipes in this section exemplify two ways of mixing rich sponge doughs. Rich sweet dough and kugelhupf dough are high in sugar, as is *panettone*, an Italian sweet bread containing dried and candied fruit. To ensure even distribution in the dough, the sugar is creamed with the fat, just as in the modified straight dough method. *Brioche* and *baba* doughs contain relatively little sugar, so this method is not used. The fat is mixed into the dough last.

PROCEDURE: Modified Straight Dough Method

1. If using fresh or active dry yeast, soften the yeast in part of the liquid, using a separate container. If using instant dry yeast, mix it with the flour.
2. Combine the fat, sugar, salt, milk solids, and flavorings and mix until well combined, but do not whip until light.
3. Add the eggs gradually, but as fast as they are absorbed.
4. Add the liquid; mix briefly.
5. Add the flour and yeast. Mix to a smooth dough.

Yeast Selection

When the percentage of sugar is 12% or greater, the preferred yeast to use is *osmotolerant yeast* (see page 78). Regular yeast becomes fairly inactive when sugar quantities are high. Osmotolerant yeast, in contrast, can tolerate high sugar levels.

The formulas in this chapter specify osmotolerant instant yeast whenever the sugar levels are 12% or higher. If osmotolerant yeast is unavailable, multiply the quantity by 1.3 to get the amount of regular instant yeast to substitute. For example, if a formula calls for 0.5 oz osmotolerant yeast, you could substitute 0.65 oz (0.5×1.3) regular instant yeast.

Makeup and Baking of Sweet Dough Products

Each of the dough formulas in this chapter can be used for a wide variety of products. Similarly, each makeup method can be applied to more than one dough. As in Chapter 7, makeup methods are grouped together later in the chapter.

From makeup to finished product, take note of a number of techniques especially applicable to rich doughs.

- 1. Egg wash.** Unlike lean breads, many sweet, nonlaminated dough products and nearly all laminated dough products are egg-washed before baking to give them a shiny, evenly browned, tender crust.

For best results, Danish and other laminated dough goods should be egg-washed twice, once immediately after makeup and panning and again just before baking. After makeup, use a pastry brush to coat each item lightly but completely with egg wash. Be careful not to leave a pool of wash around the bottom of the item on the pan. When giving a second wash to the items before baking, remember that they will have been proofed and are more delicate and easily deflated, so brush gently.

- 2. Proofing.** For most rich dough goods, keep the proofing temperature at 80°F (27°C) or lower. Too high a proofing temperature can melt the butter in the dough, especially in laminated doughs.
- 3. Baking.** As for lean dough goods, some steam is beneficial at the beginning of baking. Because it delays crust formation, steam allows the products to rise more fully while baking and take on a lighter texture. However, too much steam can damage the egg-wash coating on Danish and other sweet dough products, so use less steam than when baking lean breads.

After baking, allow the items to cool slightly before removing them from pans or handling them. Their structure is still fragile when hot, but becomes stronger as they cool.

KEY POINTS TO REVIEW

- What precautions must be taken when fermenting and proofing rich dough products?
- What is the preferred yeast for doughs high in sugar?
- How are sweet dough products egg-washed?

SWEET ROLL DOUGH

For large-quantity measurements, see page 713.

Ingredients	U.S.	Metric	%	PROCEDURE
Butter, margarine, or shortening (see Note)	4 oz	100 g	20	MIXING AND FERMENTATION Modified straight dough method (p. 182) Intensive mix (See the Mixing Times, Fermentation, and Folds table, p. 122, for mixing time. Do not overmix or overheat the dough. Desired dough temperature: 75°F [24°C]) Ferment 45–60 minutes, then retard.
Sugar	4 oz	100 g	20	
Salt	0.4 oz	10 g	2	
Nonfat milk solids	1 oz	25 g	5	
Eggs	3 oz	75 g	15	
Bread flour	1 lb	400 g	80	MAKEUP See Sweet Rolls and Danish Rolls makeup, pages 200–209. PROOFING 80°F (27°C) at 80% humidity BAKING 375°F (190°C)
Cake flour	4 oz	100 g	20	
Yeast, instant osmotolerant	0.4 oz	10 g	2	
Water	8 oz	200 g	40	
Total weight:	2 lb 8 oz	1020 g	204%	
NOTE: Any of the fats listed may be used alone or in combination.				

RICH SWEET DOUGH

For large-quantity measurements, see page 714.

Ingredients	U.S.	Metric	%	PROCEDURE
Milk, scalded and cooled	8 oz	200 g	40	MIXING Sponge method Intensive mix (See Mixing Times, Fermentation, and Folds table, p. 122.) 1. Make a sponge with the first 3 ingredients. Ferment until double. 2. Cream butter, sugar, and salt until well blended. Blend in eggs. 3. Add the sponge. Mix to break up the sponge. 4. Add the flour and develop the dough. Mixing time: about 3–4 minutes at first speed and 8 minutes at second speed. Do not overmix or overheat the dough. Desired dough temperature: 75°F (24°C)
Yeast, instant osmotolerant	0.4 oz	10 g	2	
Bread flour	10 oz	250 g	50	
Butter	8 oz	200 g	40	FERMENTATION 40–60 minutes and then retard; or retard immediately. Retarding makes it easier to handle the dough, which is very soft.
Sugar	4 oz	100 g	20	
Salt	0.4 oz	10 g	2	
Eggs	5 oz	125 g	25	
Bread flour	10 oz	250 g	50	
Total weight:	2 lb 13 oz	1145 g	229%	

VARIATIONS

STOLLEN

For large-quantity measurements, see page 714.

Ingredients	U.S.	Metric	%
Almond extract	0.12 oz (¼ tsp)	2 g	0.5
Lemon rind, grated	0.12 oz (1½ tsp)	2 g	0.5
Vanilla extract	0.12 oz (¼ tsp)	2 g	0.5
Raisins (light, dark, or a mixture)	6 oz	150 g	30
Mixed glacéed fruit	7 oz	175 g	35

Add almond extract, lemon rind, and vanilla extract to the butter and sugar during the blending stage. Knead raisins and mixed glacéed fruit into the dough.

MAKEUP

1. Scale, round, and let rest. Scaling weights may range from 12 oz to 2 lb (350 g to 1 kg), depending on individual needs.
2. With hands or a rolling pin, flatten slightly into an oval shape.
3. Wash the top with butter.
4. Make a crease down the length of the oval about ½ in. (1 cm) off-center. Fold one side (the smaller side) over the other, as though you were making a large, wide Parker House Roll (see p. 147).

5. Give three-quarters proof. Wash the tops with melted butter.
6. Bake at 375°F (190°C).
7. Cool. Dredge heavily with 4X or 6X sugar.

BABKA

For large-quantity measurements, see page 714.

Ingredients	U.S.	Metric	%
Vanilla extract	0.12 oz (¼ tsp)	2 g	0.5
Cardamom	0.06 oz (¼ tsp)	1 g	0.25
Raisins	4 oz	100 g	20

Add vanilla and cardamom to the butter during blending. Knead the raisins into the dough.

MAKEUP

Loaf Coffee Cake (p. 208). May be topped with streusel.

BAKING

350°F (175°C). Be sure to bake thoroughly; underbaked units will have sticky crumbs and may collapse.

KUGELHOPF

Ingredients	U.S.	Metric	%
Milk, scalded and cooled	6 oz	190 g	30
Yeast, instant osmotolerant	0.4 oz	12.5 g	2
Bread flour	6 oz	190 g	30
Butter	8 oz	250 g	40
Sugar	4 oz	125 g	20
Salt	0.4 oz	13 g	2
Eggs	7 oz	220 g	35
Bread flour	14 oz	440 g	70
Raisins	2.5 oz	75 g	12.5
Total weight:	3 lb	1515 g	241 %

PROCEDURE

MIXING

Sponge method

Intensive mix (See Mixing Times, Fermentation, and Folds table, p. 122.)

1. Make a sponge with the first 3 ingredients. Ferment until double.
2. Cream the butter, sugar, and salt until well blended. Blend in the eggs.
3. Add the sponge. Mix to break up the sponge.
4. Add the flour and develop the dough. Mixing time: about 3–4 minutes at first speed, 8 minutes at second speed. Do not overmix or overheat the dough. Desired dough temperature: 75°F (24°C). Dough will be very soft and sticky.
5. Carefully blend in the raisins.

FERMENTATION

Needs only 15–20 minutes bench rest before scaling and panning. Or retard immediately.

MAKEUP

1. Heavily butter kugelhkopf molds or tube pans.
2. Optional step: Line molds with sliced almonds (which will stick to the buttered sides).
3. Fill molds halfway with dough (each quart of volume requires about 1 lb dough, or each liter requires about 500 g).
4. Give three-quarters proof.

BAKING

375°F (190°C)

Unmold and cool completely. Dust with confectioners' sugar.



HOT CROSS BUNS

For large-quantity measurements, see page 714.

Ingredients	U.S.	Metric	PROCEDURE
Sweet Roll Dough (p. 183)	2 lb 8 oz	1250 g	1. Undermix the Sweet Roll Dough. Mix together the fruits and spice until thoroughly mixed, then work into the dough until well incorporated.
Dried currants	4 oz	125 g	2. See Sweet Roll Dough formula, page 183, for fermentation and baking.
Golden raisins	2 oz	60 g	
Mixed candied peel, diced	1 oz	30 g	
Ground allspice	0.07 oz (1 tsp)	2.5 g	
Total weight:	2 lb 15 oz	1467 g	MAKEUP
VARIATION			1. Scale into 2-oz (60-g) units and round.
For a more traditional cross on top of the buns, mix together the ingredients for Cross Paste (below) until smooth. Pipe crosses onto the buns after they are proofed but before they are baked.			2. Place on greased or parchment-lined sheet pans, just touching. Egg-wash.
CROSS PASTE			3. After baking, brush with Clear Glaze (p. 194). Pipe Flat Icing (p. 425) into a cross shape on each roll.
Ingredients	U.S.	Metric	%
Water	10 oz	300 g	111
Pastry flour or cake flour	9 oz	270 g	100
Shortening	2 oz	60 g	22
Milk powder	1 oz	30 g	11
Baking powder	0.06 oz (⅓ tsp)	2 g	0.7
Salt	0.06 oz (⅓ tsp)	2 g	0.7

BABA/SAVARIN DOUGH

For large-quantity measurements, see page 714.

Ingredients	U.S.	Metric	%	PROCEDURE
Milk, scalded and cooled	4 oz	120 g	40	MIXING
Yeast, instant	0.25 oz	8 g	2.5	Sponge method
Bread flour	2.5 oz	75 g	25	1. Make a sponge with the first 3 ingredients. Ferment until double.
Eggs	5 oz	150 g	50	2. Using the paddle attachment, gradually mix in eggs and then dry ingredients to make a soft dough.
Bread flour	7.5 oz	225 g	75	3. Beat in butter a little at a time until it is completely absorbed and the dough is smooth. Dough will be very soft and sticky.
Sugar	0.25 oz	8 g	2.5	
Salt	0.2 oz (1 tsp)	4 g	2	MAKEUP AND BAKING
Butter, melted	4 oz	120 g	40	1. Fill greased molds half full. Average baba molds require about 2 oz (60 g). For savarin molds (ring molds), the following are averages:
Total weight:	1 lb 7 oz	710 g	237 %	5-in. ring: 5–6 oz 13-cm ring: 140–170 g
VARIATION				7-in. ring: 10–12 oz 18-cm ring: 280–340 g
Add 25% raisins (10 oz/300 g) to baba dough.				8-in. ring: 14–16 oz 20-cm ring: 400–450 g
				10-in. ring: 20–24 oz 25-cm ring: 575–675 g
				2. Proof until dough is level with top of mold.
				3. Bake at 400°F (200°C).
				4. While still warm, soak in Dessert Syrup (p. 254) flavored with rum or kirsch. Drain.
				5. Glaze with Apricot Glaze (p. 194). If desired, decorate with candied fruits.

PANETTONE

Ingredients	U.S.	Metric	%
Raisins	1.75 oz	50 g	11
Golden raisins or sultanas	1.75 oz	50 g	11
Mixed candied peel	3.4 oz	100 g	21
Blanched almonds, chopped	1.75 oz	50 g	11
Grated lemon zest	0.1 oz (1¼ tsp)	2.7 g	0.6
Grated orange zest	0.1 oz (1¼ tsp)	2.7 g	0.6
Lemon juice	1.5 oz	40 g	9
Orange juice	1.5 oz	40 g	9
Rum	0.5 oz	13 g	3
Nutmeg	0.04 oz (½ tsp)	1.2 g	0.25
Bread flour	8 oz	235 g	50
Water	6.4 oz	188 g	40
Yeast, instant osmotolerant	0.37 oz	11 g	2.3
Egg yolks	2.7 oz	80 g	17
Salt	0.1 oz (½ tsp)	3.3 g	0.7
Sugar	2.7 oz	80 g	17
Milk solids	0.33 oz	9 g	2
Bread flour	8 oz	235 g	50
Butter, softened	3.2 oz	94 g	20
Total weight:	2 lb 12 oz	1285 g	275 %

PROCEDURE

PREPARE THE MARINATED FRUIT MIXTURE

Combine the raisins, peel, almonds, zest, juice, rum, and nutmeg in a bowl. Cover and allow to marinate several hours; or refrigerate overnight.

MIXING AND FERMENTATION

1. Make a sponge with the first quantity of flour, the milk, and the yeast. Let stand at room temperature for 1 hour.
2. Mix the egg yolks, salt, sugar, and milk powder until well blended.
3. Add the sponge and mix to break it up.
4. Add the last quantity of flour and develop into a dough, about 4–5 minutes at first speed. Do not overdevelop the dough, as it will develop more when the fruit and butter are added.
5. Ferment at room temperature until doubled in size.
6. Drain the marinated fruit. Add the fruit and the butter to the dough, and mix until smooth and well incorporated. Put back into the bowl and let ferment a second time at room temperature until doubled in size.

PAN PREPARATION AND BAKING

1. Have ready a 7-in. (18-cm) paper panettone mold. If such a mold is not available, line the side of a 7-in. (18-cm) buttered cake pan with a double layer of parchment extending about 4½ in. (12 cm) high and tied with a string.
2. Punch down the dough and round it into a smooth ball.
3. Place the dough in the prepared cake tin and press down lightly with the knuckles.
4. Cover and proof at room temperature until doubled in volume.
5. Cut a cross into the top of the dough and brush with melted butter.
6. Bake in a preheated oven at 375°F (190°C). Cover the top of the panettone with foil when golden to prevent excessive browning.
7. Reduce oven temperature to 325°F (160°C). Continue baking until a skewer inserted in the center comes out clean, approximately 1¼–2 hours in all.
8. Remove from the oven and brush with melted butter.
9. Once cold, dust the top with confectioners' sugar, if desired.



BRIOCHE

For large-quantity measurements, see page 714.

Ingredients	U.S.	Metric	%	PROCEDURE
Milk, scalded and cooled	2 oz	60 g	20	MIXING Sponge method 1. Make a sponge with the milk, flour, and yeast. Let rise until double. 2. Using the paddle attachment, gradually mix in the eggs and then the dry ingredients to make a soft dough. 3. Beat in the butter a little at a time until it is completely absorbed and the dough is smooth. Dough will be very soft and sticky.
Bread flour	2 oz	60 g	20	
Yeast, instant osmotolerant	0.2 oz	6 g	2	
Eggs	5 oz	150 g	50	FERMENTATION 1. If the dough will require much handling in makeup, as for small brioche rolls, it is easiest to retard the dough overnight. Making it up while chilled reduces stickiness. 2. If the dough is to be simply deposited in pans, its stickiness and softness will not be problems, so it need not be retarded. Ferment 20 minutes, then scale and pan.
Bread flour	8 oz	240 g	80	
Sugar	0.5 oz	15 g	5	
Salt	0.2 oz (1 tsp)	6 g	2	
Butter, softened (see Note)	6 oz	180 g	60	MAKEUP See Brioches makeup, page 201. Egg-wash after proofing. BAKING 400°F (200°C) for small rolls; 375°F (190°C) for large units.
Total weight:	1 lb 8 oz	717 g	239%	
NOTE: To make the dough less sticky and easier to handle, the butter may be reduced to 50% (5 oz/150 g) or as low as 35% (3.5 oz/105 g). However, the product will not be as rich and delicate.				

LAMINATED DOUGH FORMULAS

LAMINATED OR ROLLED-IN doughs contain many layers of fat sandwiched between layers of dough. These layers create the flakiness you are familiar with in Danish pastry. In the classic pastry shop, there are two basic rolled-in yeast doughs:

- 1. *Croissant dough* (also called *Danish pastry dough*, *croissant-style*) resembles a puff pastry (see Chapter 14) with the addition of yeast. It is based on a dough made of milk, flour, a little sugar, and, of course, yeast. The rolled-in butter gives the dough its flaky texture.
- 2. *Danish dough*, *bricche-style*, is a richer dough containing eggs, although it is not as rich in eggs as regular brioche. This dough is also called *bricche feuilletée*, or flaky brioche.

VIENNOISERIE

Viennoiserie (vee en wahz REE), or Viennese pastry, is the general term given to sweet yeast-raised dough goods, both laminated and nonlaminated. Brioche, Danish, and croissants are classic examples of viennoiserie.

Both these doughs are used in making Danish pastries, although only the first one is generally used for **croissants**. In addition to the classic French recipes for these two pastry doughs, this section includes two formulas similar to those widely used in North American bakeshops.

Unlike nonlaminated sweet doughs, which are often mixed using the intensive method, laminated doughs require much less mixing. This is because the gluten continues to be developed during the rolling-in process. A dough that comes from the mixer fully developed will be overdeveloped by the time the lamination process is completed.

Butter is the preferred fat because of its flavor and melt-in-the-mouth qualities. The highest-quality products use butter for at least part of the rolled-in fat. However, butter is difficult to work because it is hard when cold and soft when a little too warm. Specially formulated shortenings and margarines (called *roll-in compounds*) can be used when lower cost and greater ease of handling are important considerations.

ROLLING-IN PROCEDURE: Danish and Croissant Dough

The rolling-in procedure has two major parts: enclosing the fat in the dough, and rolling out and folding the dough to increase the number of layers.

In these doughs, you use a **simple fold**, or three-fold, which means you fold the dough in thirds. Each complete rolling and folding step is called a *turn*. Give Danish dough three turns, resting the dough in the refrigerator for 30 minutes after the first turn to allow the gluten to relax.

After each turn, use the fingertips to press indentations in the dough near the edge—one indentation after the first turn, two after the second, three after the third. This helps you keep track of your production if you have several batches in progress; and it is essential if you have several people working on the same dough.

1. Roll out the dough into a rectangle. Smear softened butter over two-thirds of the dough, leaving a margin around the edges (a, b).



2. Fold the unbuttered third of the dough over the center (c).



3. Fold the remaining third on top (d).



4. Rotate the dough 90 degrees on the countertop. This step is necessary before each rolling-out of the dough so that it is stretched in all directions, not just lengthwise. In addition, always place the more uneven side up before rolling so it will be hidden after folding and the smoother side will be on the outside. Roll out the dough into a long rectangle (e).



5. Fold the dough into thirds by first folding the top third over the center (f).



6. Fold over the remaining third. This is the first turn, or first fold (enclosing the butter doesn't count as a turn). Let the dough rest in the refrigerator 30 minutes to relax the gluten. Repeat this rolling and folding two more times for a total of three turns (g).



DANISH PASTRY DOUGH (CROISSANT-STYLE)

Ingredients	U.S.	Metric	%
Water	7 oz	200 g	18
Yeast, fresh (see Note)	1.25 oz	40 g	3.5
Bread flour	5 oz	150 g	14
Sugar	2.5 oz	80 g	7
Salt	0.75 oz	25 g	2
Milk	12 oz	350 g	32
Water	1.5 oz	50 g	4.5
Bread flour	2 lb	950 g	86
Butter	1 lb 4 oz	600 g	55
Total weight:	5 lb 2 oz	2445 g	222 %

NOTE: To use instant yeast, substitute 1.4% (0.5 oz/16 g) instant for the fresh yeast, and mix all ingredients (except the butter for rolling in) as a regular straight dough (p. 118). Develop the dough as in steps 4–7 of the procedure at the right.

PROCEDURE

MIXING AND FERMENTATION

- Modified straight dough method
1. In a bowl, mix the yeast and water (a). Sprinkle the first quantity of flour over the mixture (b). Let stand about 15 minutes.
 2. In another bowl, mix the sugar, salt, milk, and water until the solids are dissolved.
 3. Sift the flour and add it to the yeast mixture. Add the liquid mixture. Begin mixing to form a dough (c).
 4. Mix just until a uniform dough is formed. Continue mixing by hand; avoid overmixing (d).
 5. Finish by kneading the dough on the countertop (e).
 6. Cover and allow to ferment for 40 minutes at room temperature.
 7. Punch down and place in refrigerator for 1 hour.

ROLLING IN

Incorporate the butter and give 3 three-folds (see Rolling-in Procedure for Danish and Croissant Dough, p. 189, for rolling-in procedure).



DANISH PASTRY DOUGH (BRIOCHE-STYLE)

For large-quantity measurements, see page 714.

Ingredients	U.S.	Metric	%
Milk	7 oz	225 g	28
Yeast, fresh (see <i>Note</i>)	1.33 oz	40 g	5
Bread flour	1 lb 10 oz	800 g	100
Eggs	3.25 oz	100 g	12.5
Butter, melted	1.5 oz	50 g	6
Salt	0.33 oz (2 tsp)	10 g	1.25
Sugar	1.5 oz	50 g	6
Milk	2.5 oz	75 g	9
Butter, softened	1 lb	500 g	62
Total weight:	3 lb 11 oz	1850 g	229 %

NOTE: To use instant yeast, substitute 2% (0.5 oz/15 g) instant for the fresh yeast, and mix all ingredients (except the butter for rolling in) as a regular straight dough (p. 118). Develop the dough as in steps 4–6 of the procedure at the right.

PROCEDURE

MIXING AND FERMENTATION

1. In a bowl, mix the first quantity of milk with the yeast (a).
2. Sift the flour on top of the yeast mixture. Add the eggs and melted butter (b).
3. Dissolve the salt and sugar in the second quantity of milk (c). Add to the bowl.
4. With the dough hook, mix on first speed for 2 minutes to form a dough (d).
5. Place the dough in a mixing bowl, cover, and let ferment 30 minutes at room temperature, or overnight in the refrigerator.
6. Punch down the dough and rest in the refrigerator for 45 minutes.

ROLLING IN

Incorporate the last quantity of butter and give 3 three-folds (see Rolling-in Procedure for Danish and Croissant Dough, p. 189).



CROISSANTS

For large-quantity measurements, see page 715.

Ingredients	U.S.	Metric	%
Milk	8 oz	225 g	57
Sugar	0.5 oz	15 g	4
Salt	0.25 oz	8 g	2
Butter, softened	1.5 oz	40 g	10
Bread flour	14 oz	400 g	100
Yeast, instant	0.2 oz	5.5 g	1.4
Butter	8 oz	225 g	57
Total weight:	2 lb	918 g	231 %

PROCEDURE

MIXING

Straight dough method

1. Scald the milk and cool to lukewarm.
2. Add the remaining ingredients except the last quantity of butter.
3. Mix into a smooth dough, but do not develop the gluten. Gluten development will take place during rolling-in procedure.

FERMENTATION

1–1½ hours at 75°F (24°C)

Punch down, spread out on a flat pan, and rest in refrigerator or retarder 30 minutes.

ROLLING IN

Incorporate the last amount of butter and give 3 three-folds (see Rolling-in Procedure for Danish and Croissant Dough, p. 189). Rest in retarder overnight.

MAKEUP

See Croissant Dough makeup, page 200.

Proof at 75°F (24°C) and 65% humidity. Egg-wash before baking.

BAKING

400°F (200°C)



THE CROISSANT LEGENDS

Several stories are often told about the origin of the croissant. The most popular of these tales says that the pastry was invented in 1683, in Vienna, to commemorate the defeat of the Turks, who had laid siege to the city. According to the legend, bakers were the first to alert the city to the coming attack because they were working at night while everyone else slept. The crescent shape of the pastry mirrors the crescent on the Turkish flag.

Other stories trace the origin of the croissant to the defeat of a Muslim invasion of France in 732, or to a particular whim of Marie Antoinette in the 1700s. Although all these stories have been disproved long ago, they continue to be told.

What is known is that croissant-shaped pastries and breads have been made in various regions of Europe at least since the thirteenth century. The modern French croissant apparently dates to 1839, with the founding of the Boulangerie Viennoise (Viennese Bakery) in Paris.

DANISH PASTRY

For large-quantity measurements, see page 715.

Ingredients	U.S.	Metric	%	PROCEDURE
Butter	2.5 oz	62 g	12.5	MIXING Modified straight dough method (p. 182). 1. Develop the dough 3–4 minutes at second speed (see p. 121). 2. Rest in retarder 30 minutes. 3. Roll in last quantity of butter. Give 4 three folds (see Rolling-In Procedure for Danish and Croissant Dough, p. 189).
Sugar	3 oz	75 g	15	
Nonfat milk solids	1 oz	25 g	5	
Salt	0.4 oz	10 g	2	
Cardamom or mace (optional)	0.04 oz (½ tsp)	1 g	0.2	
Whole eggs	4 oz	100 g	20	
Egg yolks	1 oz	25 g	5	
Bread flour	1 lb	400 g	80	MAKEUP See Sweet Rolls and Danish Rolls and Coffee Cakes makeup, pages 201–209. Proof at 75°F (24°C) with little steam. Egg-wash before baking.
Cake flour	4 oz	100 g	20	
Yeast, instant osmotolerant	0.4 oz	10 g	2	
Water	8 oz	200 g	40	
Butter (for rolling in)	10 oz	250 g	50	BAKING 375°F (190°C)
Total weight:	3 lb 2 oz	1258 g	251 %	

MAKEUP OF RICH-DOUGH PRODUCTS

MANY IF NOT most rich-dough products are made with a filling or topping, so preparing fillings is an important part of making sweet rolls, Danish pastry, and croissant-dough products. This section begins with a collection of recipes for fillings and toppings and concludes with makeup for a variety of items.

Fillings and Toppings

The formulas in this section include many of the most popular fillings and toppings for Danish pastry, coffee cakes, and other sweet yeast products. Several of these items, such as cinnamon sugar, streusel topping, almond filling, and clear glaze, are used for many other bakery products, including cakes, cookies, puff pastries, pies, and tarts. However, their primary use is in the production of yeast goods.

Note that many of these and similar fillings are available ready-made from bakery supply houses. For example, good-quality prune, poppy, apricot, and other fruit and nut fillings can be purchased in No. 10 cans.

CINNAMON SUGAR

For large-quantity measurements, see page 715.

Ingredients	U.S.	Metric	Sugar at 100% %	PROCEDURE
Sugar	8 oz	250 g	100	Stir the ingredients together thoroughly.
Cinnamon	0.5 oz (8 tsp)	16 g	6	
Total weight:	8 oz	258 g	103%	

CLEAR GLAZE

Ingredients	U.S.	Metric	Corn syrup at 100%
			%
Water	8 oz	250 g	50
Light corn syrup	1 lb	500 g	100
Granulated sugar	8 oz	250 g	50
Total weight:	2 lb	1000 g	200%

PROCEDURE

1. Mix the ingredients together and bring to a boil. Stir until the sugar is completely dissolved.
2. Apply while hot, or reheat before use.

APRICOT GLAZE I

Yield: 1 lb 10 oz (1880 g)

For large-quantity measurements, see page 715.

Ingredients	U.S.	Metric	Fruit at 100%
			%
Apricots, canned	1 lb	500 g	50
Apples	1 lb	500 g	50
Sugar	1 lb 14 oz	950 g	95
Water	1 oz	25 g	2.5
Sugar	2 oz	50 g	5
Pectin	0.67 oz	20 g	2

PROCEDURE

1. Cut the fruit into small pieces, including the skins and seeds. Place in a heavy saucepan.
2. Add the first quantity of sugar and water. Cook slowly, covered, over medium heat until the fruit is soft.
3. Pass through a food mill into a clean saucepan.
4. Return to pan and bring back to a boil.
5. Mix the second quantity of sugar and pectin together and add to the fruit. Cook another 3–4 minutes.
6. Strain through a chinois, skim, and pour into a plastic container. Cool, then refrigerate.

APRICOT GLAZE II

Yield: 7 oz (220 g)

For large-quantity measurements, see page 715.

Ingredients	U.S.	Metric	Preserves at 100%
			%
Apricot preserves	8 oz	240 g	100
Water	2 oz	60 g	25

PROCEDURE

1. Combine the preserves and water in a heavy saucepan. Bring to a simmer. Stir and cook until the preserves are melted and well mixed with the water. Simmer until reduced and thickened slightly.
2. Pass the mixture through a fine sieve.
3. Test the mixture by placing a small spoonful on a plate and refrigerating for a few minutes to see if it gels. If necessary, cook down for a few more minutes to make it thicker. Or, if it is too thick, add more water.

STREUSEL OR CRUMB TOPPING

For large-quantity measurements, see page 715.

Ingredients	U.S.	Metric	%	PROCEDURE Rub all ingredients together until the fat is thoroughly blended in and the mixture appears crumbly.
Butter and/or shortening	4 oz	125 g	50	
Granulated sugar	2.5 oz	75 g	30	
Brown sugar	2 oz	60 g	25	
Salt	0.04 oz (¼ tsp)	1 g	0.5	
Cinnamon or mace	0.02–0.04 oz (¼–½ tsp)	0.6–1 g	0.25–0.5	
Pastry flour	8 oz	250 g	100	
Total weight:	1 lb	514 g	206 %	
VARIATION				

NUT STREUSEL

Add 25% chopped nuts (2 oz/60 g).

LEMON CHEESE FILLING

For large-quantity measurements, see page 715.

Ingredients	U.S.	Metric	Cheese at 100% %	PROCEDURE Mix together the cheese, sugar, and zest until well blended.
Cream cheese	5 oz	150 g	100	
Sugar	1 oz	30 g	20	
Grated lemon zest	0.1 oz (1¼ tsp)	3 g	2	
Total weight:	6 oz	183 g	122%	

DATE, PRUNE, OR APRICOT FILLING

Yield: 1 lb 8 oz (750 g)

For large-quantity measurements, see page 716.

				PROCEDURE
Ingredients	U.S.	Metric	Fruit at 100% %	
Dates, prunes (pitted), or dried apricots	1 lb	500 g	100	
Sugar	3 oz	100 g	20	
Water	8 oz	250 g	50	
VARIATIONS				

1. Flavor date or prune filling with lemon and/or cinnamon.
2. Add 12.5% (8 oz/250 g) chopped walnuts to date or prune filling.

ALMOND FILLING I (FRANGIPANE)

For large-quantity measurements, see page 716.

Ingredients	U.S.	Metric	Almond paste at 100%	PROCEDURE
			%	
Almond paste	8 oz	250 g	100	<ol style="list-style-type: none"> 1. With the paddle attachment, mix the almond paste and sugar at low speed until evenly mixed. 2. Mix in the fat and flour until smooth. 3. Beat in the eggs, a little at a time, until smooth.
Sugar	8 oz	250 g	100	
Butter and/or shortening	4 oz	125 g	50	
Pastry or cake flour	2 oz	62 g	25	
Eggs	2 oz	62 g	25	
Total weight:	1 lb 8 oz	750 g	300%	

ALMOND FILLING II (FRANGIPANE)

Ingredients	U.S.	Metric	Almond paste at 100%	PROCEDURE
			%	
Almond paste	8 oz	200 g	100	<ol style="list-style-type: none"> 1. With the paddle attachment, mix the almond paste and sugar at low speed until evenly blended. 2. Blend in the butter. 3. Blend in the flour. 4. Blend in the eggs until smooth.
Sugar	1 oz	25 g	12.5	
Butter	4 oz	100 g	50	
Cake flour	1 oz	25 g	12.5	
Eggs	4 oz	100 g	50	
Total weight:	1 lb 2 oz	450 g	225%	

ALMOND CREAM (CRÈME D'AMANDE)

For large-quantity measurements, see page 716.

Ingredients	U.S.	Metric	PROCEDURE
Butter	3 oz	90 g	<ol style="list-style-type: none"> 1. Cream together the butter, sugar, and zest until pale and light. 2. Add the eggs, egg yolks, and vanilla a little at a time, beating well after each addition. 3. Stir in the powdered almonds and flour.
Fine granulated sugar	3 oz	90 g	
Grated lemon zest	0.03 oz ($\frac{3}{8}$ tsp)	1 g	
Whole egg	1.67 oz (1 egg)	50 g	
Egg yolk	0.67 oz (1 yolk)	20 g	
Vanilla extract	2 drops	2 drops	
Powdered almonds	3 oz	90 g	
Cake flour	1 oz	30 g	
Total weight:	12 oz	371 g	

FRANGIPANE

The term *frangipane* is given to a variety of almond-flavored fillings. In classical French pastry, it generally refers to a filling consisting of two parts (by weight) Almond Cream Filling (see recipe) mixed with one part Pastry Cream (p. 263). Today, however, many almond filling formulas, such as the ones on page 196, are referred to as frangipane. Almond paste is widely used in place of powdered almonds.

The name Frangipane can be traced back to a noble Italian family who, in the eleventh century, took it from the phrase *frangere il pane*, or “break the bread.” In the early 1600s, one member of this family was appointed perfumer for Louis XIII of France. *Frangipani* also refers to a fragrant tropical tree.

LEMON FILLING

Ingredients	U.S.	Metric	Pie Filling at 100%	PROCEDURE
			%	
Lemon Pie Filling (p. 300)	1 lb	500 g	100	Mix the ingredients together until smooth.
Cake crumbs (yellow or white)	8 oz	250 g	50	
Lemon juice	2 oz	62 g	12.5	
Total weight:	1 lb 10 oz	812 g	162 %	

APPLE COMPOTE FILLING

Yield: About 1 lb (500 g), or 9 oz (275 g) drained

For large-quantity measurements, see page 716.

Ingredients	U.S.	Metric	Apple at 100%	PROCEDURE
			%	
Apples, peeled and cored	9 oz	275 g	100	<ol style="list-style-type: none"> 1. Cut the apples into ¼-in. (5–6-mm) dice. 2. Combine all ingredients. Simmer, covered, over low heat about 15 minutes, until the apples are tender but still hold their shape.
Butter	2.5 oz	75 g	27	
Sugar	4 oz	120 g	44	
Water	2 oz	60 g	22	

CINNAMON RAISIN FILLING

For large-quantity measurements, see page 716.

Ingredients	U.S.	Metric	Almonds at 100%	PROCEDURE
			%	
Powdered almonds	3.5 oz	100 g	100	<ol style="list-style-type: none"> 1. Using a wire whip (if mixing by hand) or the paddle attachment (if mixing by machine), stir together the almonds, sugar, syrup, egg whites, and cinnamon until smooth. 2. The raisins may be mixed in at this point. For more even distribution, however, sprinkle them evenly over the filling after it has been spread.
Sugar	2 oz	60 g	60	
Maple syrup	1 oz	30 g	30	
Egg whites	2 oz	60 g	60	
Cinnamon	0.33 oz	10 g	10	
Raisins, golden	1.67 oz	50 g	50	
Total weight:	10.5 oz	310 g	310%	

PECAN MAPLE FILLING

For large-quantity measurements, see page 716.

Ingredients	U.S.	Metric	Hazelnuts at 100%	PROCEDURE
			%	
Powdered hazelnuts	3.5 oz	100 g	100	Mix all ingredients together.
Sugar	2 oz	60 g	60	
Egg whites	2 oz	60 g	60	
Maple syrup	1 oz	30 g	30	
Pecans, finely sliced or chopped	2 oz	60 g	60	
Total weight:	10 oz	310 g	310%	

CHEESE FILLING

Ingredients	U.S.	Metric	Cheese at 100%	PROCEDURE
			%	
Baker's cheese	1 lb	500 g	100	<ol style="list-style-type: none"> Using the paddle attachment, cream the cheese, sugar, and salt until smooth. Add the eggs, fat, vanilla, and zest. Blend in. Add the flour. Blend just until absorbed. Add the milk a little at a time, adding just enough to bring the mixture to a smooth, spreadable consistency. Stir in the raisins, if desired.
Sugar	5 oz	150 g	30	
Salt	0.12 oz	4 g	0.7	
Eggs	3 oz	100 g	20	
Butter and/or shortening, softened	3 oz	100 g	20	
Vanilla	0.25 oz	8 g	1.5	
Grated lemon zest (optional)	0.12 oz (1½ tsp)	4 g	0.7	
Cake flour	1.5 oz	50 g	10	
Milk	3–5 oz	100–150 g	20–30	
Raisins (optional)	4 oz	125 g	25	
Total weight:	2 lb to 2 lb 6 oz	1016 g to 1191 g	202% to 237 %	

HAZELNUT FILLING

For large-quantity measurements, see page 716.

Ingredients	U.S.	Metric	Nuts at 100%	PROCEDURE
			%	
Hazelnuts, toasted and ground	4 oz	125 g	100	<ol style="list-style-type: none"> Blend together all ingredients except milk. Mix in enough milk to bring the mixture to a spreadable consistency.
Sugar	8 oz	250 g	200	
Cinnamon	0.12 oz (2 tsp)	4 g	3	
Eggs	1.5 oz	50 g	37.5	
Cake crumbs (yellow or white)	8 oz	250 g	200	
Milk	4–8 oz	125–250 g	100–200	
Total weight:	1 lb 9 oz to 1 lb 13 oz	804 g to 929 g	640% to 740 %	

POPPY SEED FILLING

Ingredients	U.S.		Metric	Poppy seeds at 100%	PROCEDURE
				%	
Poppy seeds	8	oz	200 g	100	<ol style="list-style-type: none"> 1. Soak the seeds in the water overnight. Grind to a paste. 2. Add the remaining ingredients and blend until smooth. 3. Add water as needed to bring to a spreadable consistency.
Water	4	oz	100 g	50	
Butter, softened	3	oz	75 g	38	
Honey	2	oz	50 g	25	
Sugar	3	oz	75 g	38	
Cake crumbs (yellow or white)	8	oz	200 g	100	
Eggs	1.5	oz	40 g	19	
Lemon zest, grated	0.12	oz (1½ tsp)	3 g	1.5	
Cinnamon	0.06	oz	1 g	0.75	
Water	as needed		as needed		
Total weight: or more, depending on amount of water added	1 lb 13	oz	744 g	372 %	

CHOCOLATE FILLING

For large-quantity measurements, see page 716.

Ingredients	U.S.		Metric	Cake crumbs at 100%	PROCEDURE
				%	
Sugar	4	oz	100 g	33	<ol style="list-style-type: none"> 1. Sift together the sugar and cocoa. 2. Mix in the cake crumbs. 3. Add the eggs, butter, vanilla, and a little of the water. Blend in. Add enough additional water to bring to a smooth, spreadable consistency.
Cocoa	1.25	oz	40 g	12	
Cake crumbs (preferably chocolate)	12	oz	300 g	100	
Eggs	1	oz	25 g	8	
Butter, melted	1.25	oz	40 g	12	
Vanilla	0.25	oz	6 g	2	
Water (as needed)	3	oz	75 g	25	
Total weight:	1 lb 6	oz	586 g	192%	VARIATION Mix 50% (6 oz/150 g) miniature chocolate chips into the filling.

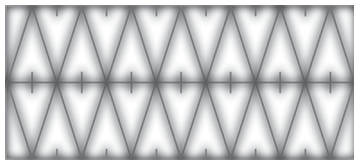
HONEY PAN GLAZE (FOR CARAMEL ROLLS)

For large-quantity measurements, see page 717.

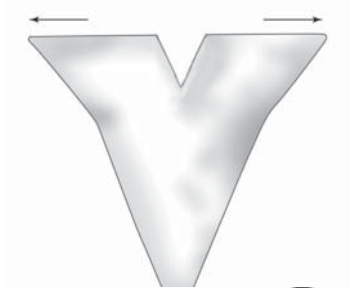
Ingredients	U.S.		Metric	Brown sugar at 100%	PROCEDURE
				%	
Brown sugar	10	oz	25 g	100	<ol style="list-style-type: none"> 1. Cream together the sugar, fat, honey, and corn syrup. 2. Add enough water to bring the mixture to a spreadable consistency.
Butter, margarine, or shortening	4	oz	100 g	40	
Honey	2.5	oz	60 g	25	
Corn syrup (or malt syrup)	2.5	oz	60 g	25	
Water, as needed	1	oz	25 g	10	
Total weight:	1 lb 4	oz	270 g	200%	



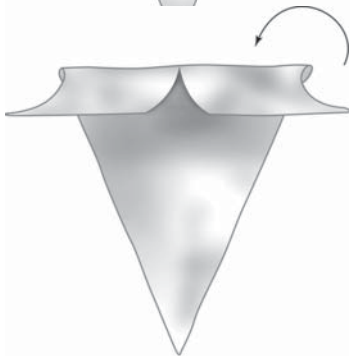
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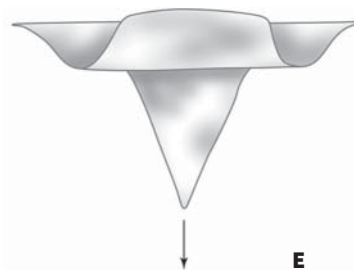
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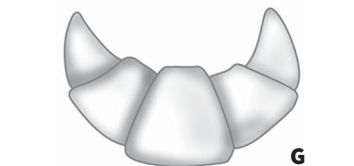
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E



F



G

Makeup Techniques

Just as for lean doughs, the object of rich dough makeup is to shape the dough into items that bake properly and have an attractive appearance. Most of the guidelines for making up lean yeast breads also hold true for rich doughs. In particular, review the use of dusting flour, discussed on page 140.

While lean doughs usually can be handled vigorously, rich doughs require a lighter touch. Temperature control, too, is important when handling rolled-in doughs, to ensure the butter is neither too hard nor too soft and that the dough does not become overproofed while you are making it up. Study the procedures for these doughs carefully.

Many sweet dough products, including most Danish pastries, are finished with a clear glaze or apricot glaze after baking, preferably while they are still slightly warm. After cooling, they may also be decorated with Flat Icing (p. 425). Note that flat icing is drizzled over the products; it doesn't cover them completely.

Croissant Dough

Plain Croissants

1. Roll out the dough into a rectangle 10 in. (25 cm) wide and about $\frac{1}{8}$ in. (3 mm) thick. The length will depend on the amount of dough used (a).
2. Cut the rectangle into triangles (b). (Special roller cutters that do this quickly are available.) Cut a small slit in the base of the rectangle, as in the illustration (b).
3. Place one of the triangles on the bench in front of you. Stretch the back corners outward slightly, as shown by the arrows (c).
4. Begin to roll the dough toward the point (d).
5. Stretch the point of the triangle slightly as you roll it up (e).
6. Finish rolling the dough (f).
7. Bend the roll into a crescent shape. The point of the triangle must face the inside of the crescent and be tucked under the roll so it won't pop up during baking (g).

Filled Croissants

Make up as for plain croissants, except place a small amount of desired filling on the base of each triangle before rolling up.

The technique used for *petits pains au chocolat* (which follows) can also be used to create filled croissant-dough products with a variety of fillings. These rolls are often called *croissants*, but this use of the term is not accurate because the rolls are not crescent shaped (*croissant* is French for "crescent").

Petits Pains au Chocolat (Chocolate Rolls)

1. Roll out croissant dough into a sheet, as for croissants.
2. Cut into rectangles 6 × 4 in. (15 × 10 cm).
3. Arrange a row of chocolate chips, or, preferably, special pain-au-chocolat bars, about 1½ in. (4 cm) from the narrow end of each rectangle. Use ½ oz (10 g) chocolate per roll.
4. Egg-wash the opposite end of each rectangle so the rolls will seal.
5. Roll the dough tightly around the chocolate.
6. Proof, egg-wash, and bake, as for croissants.

Brioche

The traditional brioche shape, called *brioche à tête*, is shown here. Brioches may also be baked as simple round rolls or as pan loaves in many sizes and shapes.

1. For a small brioche, roll the dough into a round piece (a).
2. Using the edge of the hand, pinch off about one-fourth of the dough without detaching it. Roll the dough on the bench so both parts are round (b).
3. Place the dough in the tin, large end first. With the fingertips, press the small ball into the larger one (c).
4. For a large brioche, separate the two parts of the dough. Place the large ball in the tin and make a hole in the center. Form the smaller ball into a pear shape and fit it into the hole (d). The baked loaf has the traditional brioche shape (e).



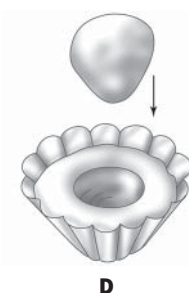
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Sweet Rolls and Danish Rolls

Many sweet dough products, including most Danish products, are finished with Clear Glaze (p. 194) after baking, while still warm. After cooling, they may also be decorated with Flat Icing (p. 425). Note that flat icing is drizzled over the products; it doesn't cover them completely.

Crumb Buns

1. With a rolling pin, roll out sweet dough about ½-in. (12-mm) thick.
2. Cut into 2-in. (5-cm) squares.
3. Arrange the squares in rows on paper-lined sheet pans so they touch each other.
4. Brush with egg wash or milk.
5. Sprinkle the tops heavily with Streusel Topping (p. 195).
6. Proof. Bake at 400°F (200°C).
7. When the buns are cool, they may be dusted lightly with 6X sugar.

Filled Buns

1. Scale the sweet dough into presses of the desired size. (Suggested size: 3 lb (1400 g) for 36 rolls.) Round the presses, relax, and divide.
2. Round the units and place them on paper-lined sheet pans in one of two ways:
 - Place them 2 in. (5 cm) apart so they bake without touching.
 - Place them in rows so they are just touching. Rolls baked in this way will rise higher and must be broken apart before being served.
3. Give the rolls a half proof.
4. Using either the fingers or a small, round object, press a round 1-in. (2.5-cm) indentation in the center of each roll.
5. Egg-wash the tops of the rolls.
6. Fill the centers with desired filling, using about ½ oz (15 g) per roll.
7. Continue proofing to about three-quarters proof. Bake at 400°F (200°C).
8. When cool, drizzle Flat Icing (p. 425) over the rolls.

Cinnamon Raisin Rolls

1. Prepare Cinnamon Raisin Filling (p. 197), leaving the raisins separate for now; you will need 1 small batch, or about 10 oz (300 g), for each unit of dough, as scaled in step 2.
2. Scale Danish Pastry Dough (Brioche-Style) (p. 191) or Danish Pastry (p. 193) into 22-oz (615-g) units. Roll out each unit into a rectangle 20 × 10 in. (50 × 25 cm). For the neatest results, roll slightly larger and trim to size with a knife or pastry wheel.
3. Spread the filling evenly over the dough with a palette knife, sprinkling the raisins over the dough after the filling has been spread. Leave a narrow band of dough uncovered along the top edge (a).
4. Roll up tightly from the bottom edge into a cylinder 20 in. (50 cm) long (b).
5. Cut into 8 slices 2½ in. (6 cm) thick (c).
6. Place on a baking sheet lined with parchment and tuck the loose edge of the roll underneath. With the palm of the hand, flatten each roll to about 1 in. (2.5 cm) thick (d).
7. Proof for 25 minutes at 85°F (30°C).
8. Bake at 350°F (180°C) for 15 minutes.
9. Brush with clear glaze or apricot glaze when cool.



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B



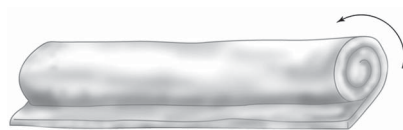
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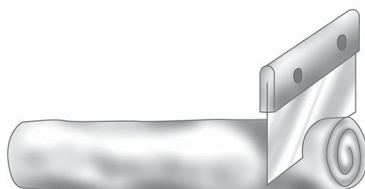
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Cinnamon Rolls

1. Scale sweet dough into 20-oz (570-g) units or as desired. On a floured bench, roll each piece of dough into a 9 × 12-in. rectangle about ¼-in. thick (23 × 30 × 0.5 cm). Brush off excess flour.
2. Brush with butter and sprinkle with 2 oz (60 g) cinnamon sugar (a).
3. Roll up like a jelly roll 12 in. (30 cm) long (b).
4. Cut into 1-in. (2.5-cm) rolls (c).
5. Place cut side down in greased muffin tins or on greased sheet pans. One full-size 18 × 26-in. (46 × 66-cm) pan holds 48 rolls arranged in 6 rows of 8.

Pecan Maple Rolls

1. Prepare Pecan Maple Filling (p. 198); you will need 1 small batch, or about 10 oz (300 g), for each unit of dough, as scaled in step 2.
2. Scale Danish Pastry Dough (Brioche-Style) (p. 191) or Danish Pastry (p. 193) into 22-oz (615-g) units. Roll out each unit into a rectangle 20 × 10 in. (50 × 25 cm). For the neatest results, roll slightly larger and trim to size with a knife or pastry wheel.
3. Spread the filling evenly over the dough with a palette knife. Leave a narrow band of dough uncovered along the top edge (a).
4. Roll up from the bottom edge into a cylinder 20 in. (50 cm) long (b).
5. Cut into 20 slices 2 in. (5 cm) thick.
6. Butter and sugar 10 small brioche molds.
7. Place 1 slice of the dough roll, cut side up, in each mold, tucking the loose end of the roll underneath. Press lightly into molds (c).
8. Egg-wash the tops.
9. Proof for 25 minutes at 85°F (30°C).
10. Egg-wash a second time.
11. Bake at 350°F (180°C) for 20 minutes.
12. Brush with clear glaze when cool.



Caramel Rolls

1. Prepare like cinnamon rolls.
2. Before panning, spread the bottoms of the pans with Honey Pan Glaze (p. 199). Use about 1 oz (30 g) per roll.

Caramel Nut Rolls or Pecan Rolls

Prepare like caramel rolls, but sprinkle the pan glaze with chopped nuts or pecan halves before placing the rolls in the pans.

Danish Spirals

1. Roll out Danish dough into a rectangle, as for cinnamon rolls. The width of the roll may vary, depending on the desired size of the finished units. A wider rectangle will produce a thicker roll and, therefore, larger finished units.
2. Spread or sprinkle the rectangle with the desired filling. For example:
 - Butter, cinnamon sugar, chopped nuts, and cake crumbs
 - Butter, cinnamon sugar, and raisins
 - Almond filling
 - Prune filling
 - Chocolate filling

Note: Loose fillings, such as chopped nuts, should be pressed on gently with a rolling pin.
3. Roll up like a jelly roll.
4. Slice to desired size.
5. Place the rolls on paper-lined pans and tuck the loose ends underneath.
6. Proof, egg-wash, and bake at 400°F (200°C).

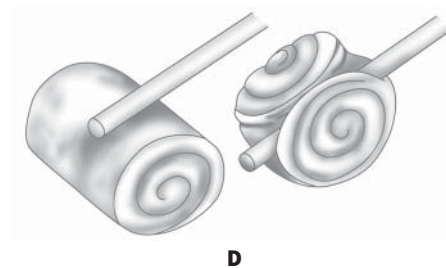
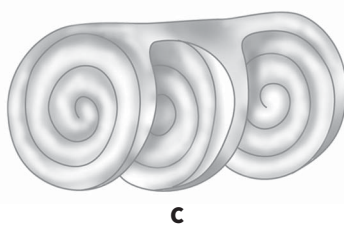
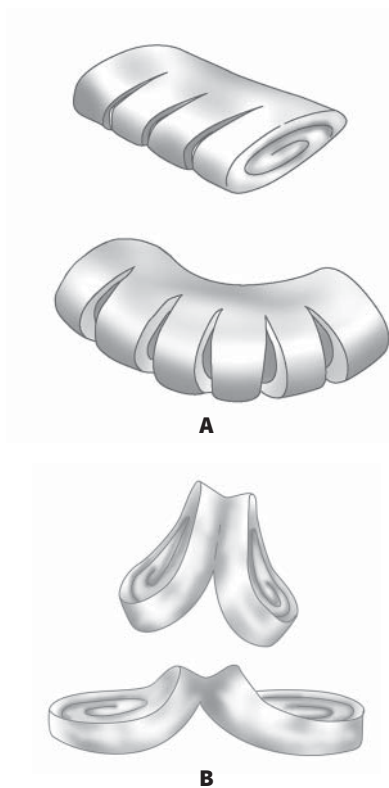


Clockwise from top left: pecan maple rolls, cinnamon raisin rolls, lemon cheese pastries.

Variations Made from Filled Dough Roll or Danish Spiral

The filled dough roll is the starting point for a variety of sweet dough and Danish products.

1. **Filled Spirals.** Make up like Danish Spirals, above. Give half proof, then press an indentation in the center and fill with desired filling. Complete the proof and bake as above.
2. **Combs and Bear Claws.** Make the Danish Spiral roll thinner, and cut it into longer pieces. Flatten the pieces slightly and cut partway through each in three to five places. Leave straight or bend into a curve to open the cuts (a).
3. **Figure-Eight Rolls.** Cut the Danish spiral rolls almost through. Open them up and lay them flat on the baking sheet (b).
4. **Three-Leaf Rolls.** Cut Danish spiral pieces in two places and spread the three segments apart (c).
5. **Butterfly Rolls.** Cut off slightly larger pieces from the Danish spiral rolls. Crease them by pressing the center firmly with a wooden rod (d).

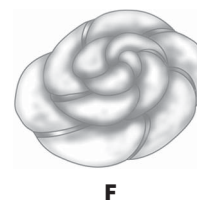
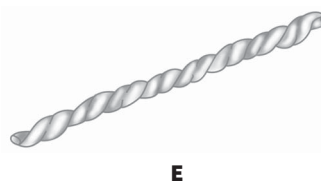
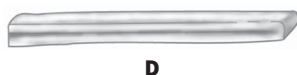
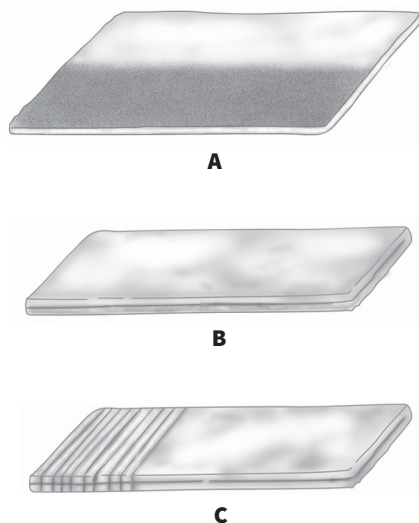


Filled Danish Crescents

Make up like filled croissants (p. 200).

Danish Twists or Snails

1. Roll out the dough into a rectangle 16 in. (40 cm) wide and less than $\frac{1}{4}$ in. (5 mm) thick. (The length of the rectangle will depend on the quantity of dough.) Brush the dough with melted butter. Sprinkle half of it with cinnamon sugar (a).
2. Fold the unsugared half over the sugared half. You now have a rectangle 8 in. (20 cm) wide. Roll the dough very gently with a rolling pin to press the layers together (b).
3. Cut the dough into strips $\frac{1}{2}$ in. (1 cm) wide (c).
4. Place one strip crosswise in front of you on the bench (d).
5. With the palms of your hands on the ends of the strip, roll one end toward you and the other end away from you, so the strip twists. Stretch the strip slightly as you twist it (e).
6. Curl the strip into a spiral shape on the baking sheet. Tuck the end underneath and pinch it against the roll to seal it in place (f). If desired, press a hollow in the center of the roll and place a spoonful of filling in it.



Lemon Cheese Pastries

1. Prepare Lemon Cheese Filling (p. 195). You will need 3 oz (90 g) filling for each unit of dough, as scaled in step 2. Fill a pastry bag capped with a small plain tip with the filling.
2. Scale Danish Pastry Dough (Brioche-Style) (p. 191) or Danish Pastry (p. 193) into 22-oz (615-g) units. Roll out each unit into a rectangle 16 × 2 in. (40 × 0 cm). For the neatest results, roll slightly larger and trim to size with a knife or pastry wheel.
3. Cut 4 × 3 into 12 squares, 4 in. (10 cm) on each side.
4. Egg-wash the surface of each square.
5. Pipe the cheese mixture in a line down the center of each square (a).
6. Fold in half to make a rectangle. Press the edges well to seal (b).
7. Turn upside down and arrange on sheet pans lined with parchment. Egg-wash the tops.
8. Proof for 15 minutes at 85°F (30°C).
9. Egg-wash a second time. Sprinkle with sugar.
10. Bake at 350°F (180°C) for 12 minutes.
11. If desired, decorate the tops with slices of poached lemon.



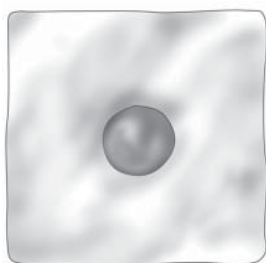
Cherry Vol-au-Vents

1. Scale Danish Pastry Dough (Croissant-Style) (p. 190) into 14-oz (400-g) units.
2. Roll out into a rectangle 7 × 11 in. (18 × 27 cm) in size.
3. Cut into 2 strips 3½ × 11 in. (9 × 27 cm), then cut each strip into 3½-in. (9-cm) squares.
4. Fold each square in half diagonally to form a triangle (a).
5. With a chef's knife, cut a strip ½ in. (1 cm) wide along the two short sides of the triangle, starting at the folded edge and stopping about ¾ in. (2 cm) from the opposite corner (b).
6. Unfold the square. Brush with egg wash.
7. Fold each cut strip to the opposite side to make a diamond-shaped pastry with a raised border all around. Press corners to seal (c).
8. Proof for 20 minutes at 85°F (30°C).
9. Egg-wash again.
10. With a pastry bag or spoon, deposit about 2 tsp (10 g) pastry cream in the center of each pastry. Fill with cherries. You will need about 1 oz (25 g) cherries for each pastry (d).
11. Bake at 350°F (180°C) for 15 minutes.
12. Cool and brush with apricot glaze.

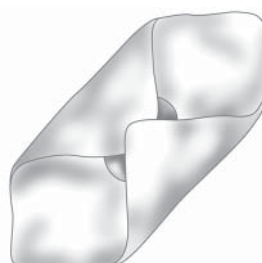


Danish Pockets

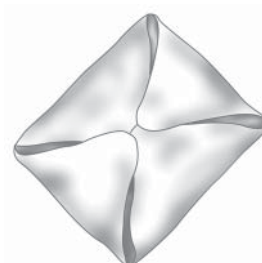
1. Roll out the dough less than $\frac{1}{4}$ in. (5 mm) thick. Cut it into 5-in. (13-cm) squares. Place the desired filling in the center of each square (a). Brush the four corners lightly with water to help seal them when pressed together.
2. Fold two opposite corners over the center. Press down firmly to seal them together (b). (If desired, rolls may be left in this shape.)
3. Fold the other two corners over the center and again press them firmly together (c).



A



B



C

Apricot Pinwheels

1. Scale Danish Pastry Dough (Croissant-Style) (p. 190) into 14-oz (400-g) units.
2. Roll out into a rectangle about $\frac{1}{2}$ in. (3 mm) thick and approximately 8 × 12 in. (20 × 30 cm). (For the neatest results, roll slightly larger and trim to size with a knife or pastry wheel.)
3. Cut into 6 squares, 4 in. (10 cm) on a side (a).
4. Make a cut about 1½ in. (4 cm) long from the corner of each square toward the center (b).
5. Brush each square with egg wash. Fold alternating corner flaps toward the center to make a pinwheel (c).
6. Proof for 20 minutes at 85°F (30°C).
7. Egg-wash again.
8. With a pastry bag or spoon, deposit about 2 tsp (10 g) pastry cream at the center of each pinwheel. Place an apricot half on top of the pastry cream, cut side down (d).
9. Bake at 350°F (180°C) for 15 minutes.
10. Cool and brush with clear glaze or apricot glaze.



A



B



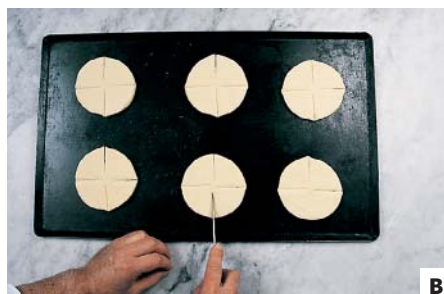
C



D

Apple Rosettes

1. Scale Danish Pastry Dough (Croissant-Style) (p. 190) into 14-oz (400-g) units.
2. Roll out into a rectangle about $\frac{1}{8}$ in. (3 mm) thick and approximately 8 × 12 in. (20 × 30 cm).
3. With a 4-in. (10-cm) round cutter, cut into 6 circles (a).
4. Make 4 equidistant cuts about 1½ in. (4 cm) long from the outside edge of each circle toward the center (b).
5. Brush each circle with egg wash. Fold alternating corner flaps toward the center to make a pinwheel. Press down corners to seal (c, d).
6. Proof for 20 minutes at 85°F (30°C).
7. Egg-wash again.
8. With a pastry bag or spoon, deposit about 2 tsp (10 g) pastry cream at the center of each pinwheel (e). Top the pastry cream with about 1 oz (25 g) Apple Compote Filling (p. 197) (f). By hand, carefully press each mound of apple into place.
9. Bake at 350°F (180°C) for 15 minutes.
10. Cool and brush with clear glaze or apricot glaze.



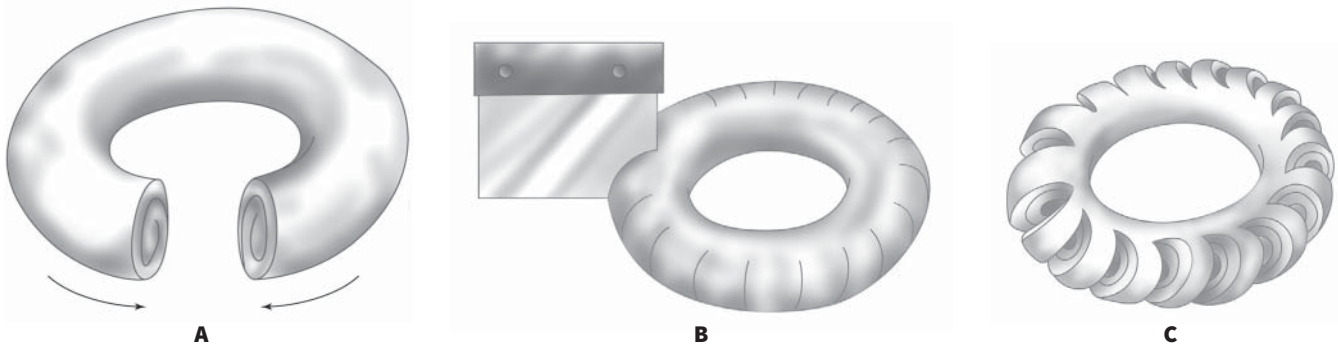
Left to right:
apple rosettes,
cherry vol-au-vents,
apricot pinwheels.

Coffee Cakes

Coffee cakes can be made up into many sizes and shapes. The weight of the dough required and the size of the cake can be varied greatly according to the needs of the bakeshop. Except when a specific dough is indicated, the following can be made with either a sweet dough or Danish dough.

Wreath Coffee Cake

1. Using a sweet dough or Danish dough, make a filled dough roll, as for cinnamon rolls, but do not cut into separate pieces. Other fillings, such as prune or date, may be used instead of butter and cinnamon sugar.
2. Shape the roll into a circle (a). Place on a greased baking sheet. Cut partway through the dough at 1-in. (2.5-cm) intervals (b). Twist each segment outward to open the cuts (c).
3. Egg-wash after proofing. Bake at 375°F (190°C).



Filled Coffee Cake

1. Scale sweet dough or Danish dough into 12-oz (340-g) units.
2. Roll each unit into a rectangle 9 × 18 in. (23 × 46 cm).
3. Spread half of each rectangle with about 6 oz (170 g) desired filling.
4. Fold the unspread half over the spread half to make a 9-in. (23-cm) square.
5. Place in a greased 9-in. (23-cm) square pan.
6. Sprinkle with streusel topping, about 4 oz (110 g) per pan.
7. Proof. Bake at 375°F (190°C).

Loaf Coffee Cake

1. Using babka dough, make a filled dough roll, as for cinnamon rolls, using desired filling.
2. Fold the roll in half, then twist it up.
3. Place the twisted roll in a greased loaf pan, or coil the twist like a snail and place in a round pan.
4. Proof, wash with melted butter, and bake at 350°F (175°C).

Danish Pretzel

1. Using almond filling, make up Danish dough into a long, thin dough roll, as for cinnamon rolls.
2. Twist the roll into a pretzel shape. Place on a sheet pan.
3. Proof, egg-wash, and bake at 375°F (190°C).

Strip Coffee Cake or Danish Strip

1. Roll out the Danish dough about $\frac{1}{4}$ in. (6 mm) thick into a rectangle the length of the desired strip and about twice as wide.
2. Spread the desired filling lengthwise down the center of the dough, leaving a $\frac{1}{2}$ -in. (1-cm) margin at both ends.
3. Brush both ends and one edge of the rectangle with egg wash, to seal the seams.
4. Fold the side of the rectangle without the egg wash over the center of the filling. Fold the other side over the center, overlapping the first side by $\frac{1}{2}$ in. (1 cm).
5. Turn the strip over and place it seam side down on a paper-lined pan. Make 5 or 6 diagonal slashes in the top of the dough; cut through to the filling but not to the bottom layer of dough.
6. Proof, egg-wash, and bake at 375°F (190°C).

Danish Spiral Coffee Cake

1. Using desired filling, make up Danish dough into a filled dough roll, as for cinnamon rolls, but longer and thinner.
2. Flatten the roll slightly with a rolling pin. Make 2 parallel cuts lengthwise through the dough; cut through the bottom layer leaving about 1 in. (2.5 cm) uncut at both ends.
3. Twist the strip as for Danish Twists (p. 204). Coil the twist into a spiral. Tuck the loose end underneath to secure it.
4. Proof and egg-wash. If desired, sprinkle with chopped or sliced nuts. Bake at 375°F (190°C).

KEY POINTS TO REVIEW

- What is the main difference between croissant and Danish dough formulas?
- What is the rolling-in procedure for laminated yeast doughs?
- What are the principal makeup procedures for laminated and nonlaminated sweet dough products?

TERMS FOR REVIEW

panettone

baba

simple fold

brioche

croissant



QUESTIONS FOR REVIEW

1. Which mixing method is used for brioche dough and kugelhupf dough? Why?
2. Because butter is hard when cold and melts easily at room temperature, what precautions are necessary when using butter as the rolling-in fat for Danish pastry dough?
3. Explain the difference between croissant-style Danish dough and brioche-style Danish dough.
4. Describe the rolling-in procedure for Danish dough.