



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Filling

## APPLE CINNAMON FILLING

### OVERVIEW

An apple filling for pies

### INGREDIENTS

### Group 1

Ingredient	KG
Sugar	0.400
Bakels Instant Starch	0.150
Cinnamon	0.010
Sultanas	0.150
<b>Total Weight:</b>	<b>0.710</b>

### Group 2

Ingredient	KG
Water	0.800
<b>Total Weight:</b>	<b>0.800</b>

### Group 3

Ingredient	KG
Apples (canned)	2.800
<b>Total Weight:</b>	<b>2.800</b>

## METHOD

1. Dry blend Group 1
2. Place Group 2 in mixing bowl
3. Whisk on low speed adding Group 1 in a continuous stream
4. Scrape down
5. Whisk on top speed until smooth
6. Add Group 3 mix through on low speed
7. This filling is suitable for Danish, apple buns, apple strudel, etc