



Cano-cream Vegan Cinnamon Bun Application

Cinnamon buns are delicious sweet baked goods originating from the Scandinavian countries. This application suggestion utilizes the natural benefits of **Cano-cream**'s nutritional profile as well as emulsifying capabilities to mimic those of butter and eggs in conventional cinnamon bun recipes, making this formulation suitable for vegans and vegetarians, as well as those with food intolerances for certain ingredients such as eggs and/or dairy products.

Currently, there is a rising demand for vegan substitutes for animal-derived bakery ingredients. This trend is fueled by concerns such as animal welfare, environmental impact, and health consciousness, which all resonate with Cano-ela's fundamental principles.

Cano-ela's **oleosome** cream product **Cano-cream** offers a viable replacement for eggs and butter in traditional dairy- or egg-dependent bakery recipes. Recent tests conducted at Cano-ela's test lab have yielded promising findings regarding pore structure, distribution, dough fermentation, and moisture retention in comparison to conventional animal-derived bakery ingredients, particularly evident in cinnamon buns.

Benefits of Cano-cream:

- **Clean, short label** - no synthetic ingredients, only 8 ingredients for the full formulation.
- **Nutritious** - No saturated fats. Rich in omega 3
- **Functionality** - Neutral flavour. Great dough texture. Cream also being used as egg wash, and as butter replacement in cinnamon sugar spread between layers.

Nutritional and functional benefits

Cano-cream is a natural cream abundant in pre-emulsified oil. It provides a solution for food companies seeking to eliminate refined oils, lecithins, and other artificial emulsifiers from their products. *Its protein-to-oil ratio makes it especially versatile for egg and butter replacement in bakery products.*

Cano-cream is mainly composed of plant-based lipids and offers nutritionally valuable compounds such as Omega 3 and 6, along with natural antioxidants, thereby enhancing the nutritional profile and the human health benefits of the end product.

Ingredients	g/100g
Flour	40.1
Water	19.3
Sugar	21.3
Cano-cream	16.6
Cinnamon	1.3
Instant yeast	0.8
Cardamom	0.3
Salt	0.1

Formulation

Step 1: Making the dough

- Start with making a roux by mixing 8% of the total amount of flour together with 5 parts of water. Heat this up in a saucepan until fully thickened and let it cool down.
- Peel cardamom kernels and grind these coarsely using a mortar and pestle.
- Add the freshly ground cardamom together with the rest of the flour, instant yeast, **Cano-cream** and sugar into the mixing bowl of a kitchen machine.
- Add the thickened mix of flour and water to the bowl once it is sufficiently cooled down and start the kitchen machine at low speed. Let it run for 10 minutes before you add the salt.
- Let the dough mix for another 5-10 minutes, until the dough becomes shiny and fully lets go of the bowl. Increase the speed the last 5 minutes.

Step 2: Rising

- Leave the dough to rise in the bowl for two hours at room temperature, covered with tin foil or cling wrap.
- After 2 hours, put the dough on a flour-covered flat surface and knead it by hand. Use a dough roller to roll the dough out into a rectangle with about 0.5 cm thickness. Brush a thin layer of **Cano-cream** onto the surface of the dough. Spread sugar and cinnamon evenly over the dough, fully covering the cream layer.
- Carefully roll the rectangle into a roll. Use a dough cutter or a sewing thread to slice the dough into slices of 2 cm and lay these flat onto a baking tray covered with baking paper. Leave to rise for another 35-45 minutes.

Step 3: Baking

- Preheat the oven to 225°C (437°F). After rising, bake the cinnamon rolls in the middle of the oven for 10-15 minutes. Optionally, a thin layer of **Cano-cream** can be brushed onto the rolls right before baking for a shiny finish.

Extra insights

In addition to providing comparable properties to those of eggs and butter within the dough, **Cano-cream** serves as an excellent alternative to egg wash, enhancing the color and imparting a glossy finish to baked goods. Moreover, **Cano-cream** can be used as a replacement for butter in the cinnamon sugar spread of cinnamon rolls.

For further assistance or additional information, feel free to contact:

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We are happy to assist you!



Shiny dough after 20 minutes kneading



Window test of dough after 20 minutes kneading