

TWIST COFFEE CAKE

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
303 cal	51 g	6 g	9 g	35 mg	257 mg	29 mg

Ingredient

	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
YEAST,ACTIVE,DRY	6-3/4 oz	1 cup	
WATER,WARM	1 lbs	2 cup	
WATER	1-5/8 lbs	3 cup	
EGGS,WHOLE,FROZEN	1-1/4 lbs	2-1/4 cup	
SUGAR,GRANULATED	1-1/8 lbs	2-5/8 cup	
MILK,NONFAT,DRY	1-3/4 oz	3/4 cup	
SALT	1-7/8 oz	3 tbsp	
FLOUR,WHEAT,BREAD	7-7/8 lbs	1 gal 2-1/2 qts	
SHORTENING,SOFTENED	14-1/2 oz	2 cup	
BUTTER	12 oz	1-1/2 cup	
CINNAMON SUGAR RAISIN FILLING		2-3/4 cup	
RAISINS	10-1/4 oz	2 cup	
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EGG WASH		3/4 cup	
VANILLA GLAZE		2-3/4 cup	

Method

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- 2 Place water, eggs, sugar, milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- 3 Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- 4 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover. Set in a warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 3 pieces, 4 lb 5 oz pieces; shape into a rectangular piece. Let rest 10 to 20 minutes.
- 7 Roll each 4 lb 5 oz piece of dough into a rectangular sheet, about 13 inches wide, 45 inches long, and 1/4-inch thick. (If using D 036 01, Sweet Dough Mix, use 4 lb 2 oz pieces).
- 8 Melt butter or margarine. Brush 1/2 cup over dough in each pan. Prepare Cinnamon Sugar Raisin Filling, Recipe No. D 042 02. Sprinkle 1-1/2 cups over each sheet of dough. Sprinkle about 1 cup of raisins over center third of dough.
- 9 Fold 1/3 dough over center. Sprinkle 1 cup raisins on top of folded dough. Fold remaining 1/3 dough over raisins to form a strip 13 by 15 inches.
- 10 Cut each strip into 6-15 inch long, 2 inch wide pieces weighing about 1 pound each.
- 11 Slit roll down center to within 1 inch of end.
- 12 Twist pieces in one direction and then in opposite direction, stretching to about 19 inches.
- 13 Place each piece in a circle on lightly greased sheet pans; seal ends securely by fitting one end into other. Rings should not touch each other.
- 14 Prepare 1/4 recipe Egg Wash, Recipe No. D 017 00 per 100 portions. Brush about 2 teaspoons on each cake.
- 15 Proof at 90 F. to 100 F. until double in bulk.
- 16 Bake at 375 F. for 25 to 30 minutes or until golden brown or in 325 F .convection oven 15 minutes on high fan, open vent. Cool.
- 17 Glaze, if desired, with 1 recipe Vanilla Glaze, Recipe No. D 046 00 per 100 portions. Drizzle about 2/3 cup on each cake. Cut each cake into 6 pieces.