

Staging & Mis en place

Tools: Dough hook and stand mixer, concha stamp or chef knife, plastic scraper.

Prepare mis en place for both dough and sugar topping recipes.

Dough Recipe

Recipe yields 17, 60-gram conchas

Ingredients	Baker's %	Grams	US Cups
All-Purpose Flour	100	500	3 cups
Water - ambient	48	240	1 cup
Whole Eggs	20	100	2 eggs
Granulated Sugar	24	120	½ cup
Unsalted Butter	15	75	⅓ cup
Instant Dry Yeast	3.60	18	3 sachets
Salt	1.60	8	1 tsp
Vanilla Extract (optional)	0.60	3	½ tsp



Dough Mixing Procedure

- Set aside the salt, coarse ground cinnamon, and unsalted butter.
- Add flour and instant yeast to bowl and mix thoroughly, then add water, eggs and sugar. Using a dough hook attachment, mix for 4 minutes on low, until well incorporated.
- Add remaining ingredients and mix for 4 minutes on medium. Scrape down dough from sides of bowl.
- Continue mixing for 8-10 minutes on medium speed, until dough does not stick to bowl.
- Remove the dough from the mixing bowl, carefully round, then place in a well-greased bowl.
- Cover and let rest for 60-90 minutes, or until doubled in size. **Best if refrigerated overnight.**
- Using the bench knife, scale to desired pieces (60 grams).
- Round into dough balls, place on greased pan and use shortening on palm of hand to coat dough balls. Give the dough balls an additional 45–60-minute rest.
- Take a piece of Sugar Topping (recipe below), then roll into a ball.
- Using flour on the palm of your hand, flatten the ball into a disc, then place over concha dough ball.
- Using the palm of your hand, flatten the sugar topping disc evenly over concha dough piece.
- Using the knife, make the concha design over every piece (can use a concha stamp).
- Give another 2-hour final fermentation or until doubled in size.
- Place in a preheated oven 350°F, for 20-25 minutes.
- Let cool, before removing from pan. Sugar Topping can be fragile and very hot to touch.

Pink Sugar Topping Recipe

Ingredients	Grams	US Cups
All-purpose Flour	300	2 cups
Vegetable Shortening	180	1 cup
Granulated Sugar	180	¾ cup
Red Food Coloring	3 drops	

Mixing Procedure

- Add Vegetable Shortening and Granulated Sugar to bowl, then cream using the paddle attachment.
- Add All-purpose Flour and Red Food Coloring, and continue to mix for 1 minute on low and 4 minutes on medium.