

### Staging & Mis en place

Tools: Stand mixer with dough hook, paddle, and plastic scraper

Prepare mis en place (stage ingredients)

### Dough Recipe

Yields 12, 84-gram picones

| Ingredients            | Baker's % | Grams | US Cups |
|------------------------|-----------|-------|---------|
| Bread Flour            | 100       | 500   | 3 cups  |
| Whole Eggs             | 56        | 280   | 6 eggs  |
| Granulated Sugar       | 24        | 120   | ½ cup   |
| Unsalted Butter        | 15        | 75    | ⅓ cup   |
| Water                  | 8.40      | 42    | ¼ cup   |
| Instant Dry Yeast      | 4.80      | 24    | 2 Tbsp  |
| Salt                   | 1.60      | 8     | 1 tsp   |
| Coarse Ground Cinnamon | 0.60      | 3     | ½ tsp   |



### Dough Mixing Procedure

- Set aside the cinnamon, salt, 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 3 minutes on low, until well- incorporated.
- Add remaining ingredients and mix for 1 minute on low. Scrape down dough from sides of bowl.
- Continue mixing for 8-12 minutes on medium speed, until the 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 (not to exceed 15 hours of refrigeration.)**
- Using the bench knife divide into twelve equal pieces or scale to desired pieces (85 grams each piece.)
- Take each dough piece and 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 20–30-minute rest.
- While the rounds are resting, prepare the Picón Sugar Topping (recipe below).
- Once dough rounds have rested, using fingers, gently press and spread each piece.
- Using flour on palm of hand take a piece of sugar topping and press with both hands to make a disc. Place the disc over the dough ball using the shortening as an adhesive.
- Give another 1-hour final fermentation or until doubled in size
- Place in a preheated oven 340°F, for 25 – 30 minutes.

### Picón Sugar Topping Recipe

| Ingredients          | Grams | US Cups     |
|----------------------|-------|-------------|
| All-purpose Flour    | 300   | 2 cups      |
| Vegetable Shortening | 180   | 1 cup       |
| Granulated Sugar     | 180   | ¾ cup       |
| Molasses             | 85    | ¼ cup       |
| Whole Eggs           | 50    | 1 large egg |
| Whole Wheat Flour    | 40    | ¼ cup       |
| Baking Soda          | 6     | 1 tsp       |

### Picón Sugar Topping Mixing Procedure

- Add shortening and sugar to bowl, then cream using the paddle attachment.
- Add remaining ingredients and continue to mix for 1 minute on low and 4 minutes on medium.
- Sugar topping can be made one day in advance.
- Make sure to place in an airtight container and refrigerate.