



# Double Chocolate & Cinnamon Swirl



**78%**

of consumers  
consume a  
sweet pastry  
at least once  
a fortnight



**76%**

of consumers  
would be  
tempted to  
buy a Danish  
Pastry with  
additional  
toppings

**79%**

of consumers  
would pay more  
for an indulgent  
topped Danish  
Pastry



Discover our range of authentic Danish Pastries:  
[www.schulstadbakerysolutions.co.uk](http://www.schulstadbakerysolutions.co.uk)

 @Schulstadbakerysolutions\_uk



# Topped Danish Pastry Recipes

Our quick guide to an indulgently topped Cinnamon Swirl

## Ingredients

- 1 Schulstad Bakery Solutions Cinnamon Swirl
- 100g Dark chocolate, chopped
- 1/2 tsp Cinnamon
- 2 tbsp Sugar
- 60-70ml White chocolate sauce



## Step 1

Bake off from frozen, no need to thaw first. Bake for 18 minutes at 190°C.



## Step 2

Once the pastry is a crispy golden brown allow to cool for 5 mins. Whilst cooling melt your dark chocolate over a double boiler.



## Step 3

Neatly dip half the cinnamon swirl into the chocolate. Place back on the rack to set.



## Step 4

Once chocolate is set, drizzle or pipe your white chocolate sauce over the pastry evenly in a zig zag.



## Step 5

Mix cinnamon and sugar. Sprinkle generously from a height through a sieve to evenly cover the pastry.

Discover our range of authentic Danish Pastries:  
[www.schulstadbakerysolutions.co.uk](http://www.schulstadbakerysolutions.co.uk)

 @Schulstadbakerysolutions\_uk