[ABSTRACT]

The present invention addresses the problem of providing: a roll-in oil and fat composition which is of a low-trans type, has such plasticity that excellent spreadability can be exerted in a wide temperature range, and also has an excellent melt-in-the-mouth feeling; and layered bakery food which can be produced using the roll-in oil and fat composition and has substantially a fresh-baked juicy texture and crispiness even one day after being baked. A roll-in oil and fat composition is prepared, in which 45 to 95% by weight of transesterified oils and fats, 5 to 25% by weight of a liquid oil and less than 1% by weight of high-melting-point oils and fats are contained in an oily phase, wherein the transesterified oils and fats have a lauric acid content of 5 to 25% by weight, a palmitic acid content of 5 to 25% by weight, and a stearic acid content of 10 to 35% by weight all relative to the total content of all of constituent fatty acids and have a stearic acid-to-palmitic acid weight ratio of 0.5 to 7, and the high-melting-point oils and fats have an rising melting point of higher than 45°C. Layered bakery food is produced using the roll-in oil and fat composition.