

[ABSTRACT]

The present invention addresses the problem of providing: a roll-in oil or 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 a layered bakery food which can be produced using the roll-in oil or fat composition and can have almost fresh-baked juicy texture and crispiness even one day after being baked. A roll-in oil or fat composition is prepared, in which 45 to 95% by weight of a transesterified oil or fat, 5 to 25% by weight of a liquid oil and less than 1% by weight of a high-melting-point oil or fat are contained in an oily phase, wherein the transesterified oil or fat has 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 has a (weight of stearic acid)/(weight of palmitic acid) ratio of 0.5 to 7, and the high-melting-point oil or fat has an open-tubed melting point of higher than 45°C. A layered bakery food is produced using the roll-in oil or fat composition.