ABSTRACT OF THE DISCLOSURE

It is intended to provide a water-in-oil type emulsifier composition to be rolled in is which is used in producing layered and risen wheat foods, such as pies and Danish pastries, can enrich the juicy texture inherent to a milk-origin fats such as butter, fermented butter, butter oil, fermented butter oil or fractionated butter oil without damaging the same, is excellent in handling properties and can provide baked products having beautiful inner layers. Namely, a layered and risen wheat foods prepared by using a water-in-oil type emulsifier composition to be rolled in which contains from 20-40% by weight of milk-origin fat, from 20-35% by weigh of a fat occurring as liquid oil at 20℃ and from 25-45% by weight of hardened palm oil; wherein the fatty acids constituting the hardened palm oil have a composition ratio of stearic acid / (stearic acid + elaidic acid) ≦0.40.