

# FRESH BAKED CINNAMON ROLL



Servings:	100.00	Category:	Entree
Serving Size:	1.00 2.25 oz	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-4212
School:	Manchester High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH ROLL CINN LRG	100 Each	BAKE 1. KEEP DOUGH FROZEN AT 0 F OR BELOW UNTIL READY TO USE. 2. REMOVE FROZEN DOUGH PIECES AND PLACE 1" APART ON PARCHMENT PAPER LINED FULL SHEET PANS. GREASE PAN EDGES FOR CLUSTERED SOFT SIDED SWEET ROLLS. PLACE 2" APART FOR INDIVIDUAL ROLLS: FULL SHEET PAN PANNING CHART ----- OZ. INDIVIDUAL CLUSTERED ----- 2.25 OZ. 3 X 5 5 X 8 3. COVER THE INDIVIDUAL PANS WITH OILED PLASTIC OR COVER FULL PAN RACK WITH A PLASTIC PAN RACK COVER TO PREVENT PRODUCT FROM DRYING OUT. 4. PLACE PRODUCT IN RETARDER 40 F AND DEFROST OVERNIGHT OR AT ROOM TEMPERATURE 45 - 60 MINUTES. 5. OPTIONAL: REMOVE DOUGHS THAT HAVE BEEN IN THE RETARDER OVERNIGHT AND WARM TO ROOM TEMPERATURE 30 - 45 MINUTES. REMOVE PLASTIC COVER. 6. PLACE IN PROOFER (95 F - 110 F 85% HUMIDITY) AND PROOF UNTIL DOUBLE IN SIZE. 7. BAKE IN A PREHEATED OVEN UNTIL ROLLS ARE GOLDEN BROWN: 325 F CONVECTION OVEN 375 F ALL OTHER TYPES OF OVENS 8. REMOVE FROM OVEN AND BRUSH WITH RICH'S GLAZE 'N SHINE (PC 21784). 9. COOL SLIGHTLY AND ICE WITH RICH'S CREME CHEESE ICING (PC 20036) OR RICH'S WARM HEAT N ICE (PC 21952). 10. HOLD COOLED BAKED ROLLS COVERED AT ROOM TEMPERATURE TO PREVENT DRYING OUT. SERVE OR PACKAGE AND LABEL FOR SELLING.	222127
SUGAR POWDERED 10X 12-2 PION	3 Quart 1 1/3 Cup (13 1/3 Cup)		859740
BUTTER PRINT SLTD GRD AA	1 Cup 5 Fluid Ounce 2/3 Tablespoon (26 2/3 Tablespoon)		191205

Description	Measurement	Prep Instructions	DistPart #
FLAVORING VANILLA IMIT	1 Tablespoon 1/3 Teaspoon (3 1/3 Teaspoon)		110736
1% Low Fat White Milk	1 Pint 1 1/3 Cup (3 1/3 Cup)	READY_TO_DRINK Keep Cold	

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving	
Meat	0.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

### Nutrition Facts

Servings Per Recipe: 100.00			
Serving Size: 1.00 2.25 oz			
Amount Per Serving			
Calories		213.12	
Fat		5.94g	
SaturatedFat		2.87g	
Trans Fat*		0.00g	
Cholesterol		13.04mg	
Sodium		214.66mg	
Carbohydrates		36.05g	
Fiber		1.00g	
Sugar		10.92g	
Protein		5.03g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.00mg	Iron	1.70mg

\*All reporting of TransFat is for information only, and is not used for evaluation purposes

### Nutrition - Per 100g

No 100g Conversion Available