

Cinnamon Roll

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|---------------|------------------|----------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-52580 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------|-------------|-------------------|------------|
| DOUGH ROLL CINN WGRAIN | 1 Each | | 644262 |

Preparation Instructions

1. KEEP DOUGH FROZEN AT 0°F OR BELOW UNTIL READY TO USE. 2. REMOVE FROZEN DOUGH PIECES AND PLACE ON GREASED OR PARCHMENT LINED PANS. PANNING CHART -
----- SIZE
INDIVIDUAL CLUSTERED CLUSTERED FULL SHEET PAN FULL SHEET PAN HALF HOTEL
PAN (12" X 10"X 2") -----
----- 2.5 OZ. 3 X 5 5 X 6 3 X 3 3. TO PREVENT PRODUCT FROM DRYING OUT,
COVER EACH PAN WITH OILED PLASTIC WRAP OR COVER ENTIRE PAN RACK WITH A
RACK COVER. 4. PLACE COVERED PRODUCT IN A RETARDER OR REFRIGERATOR AT 36°F -
40°F AND THAW OVERNIGHT OR PRODUCT MAY BE THAWED COVERED AT ROOM
TEMPERATURE FOR 45 - 120 MINUTES DEPENDING OF SIZE OF DOUGH PIECE. 5. PLACE IN
PROOFER SET AT 90°F - 110°F WITH 85% RELATIVE HUMIDITY FOR APPROXIMATELY 40-
60 MINUTES OR UNTIL PROOFED. IF PROOF BOX IS NOT AVAILABLE, LEAVE DOUGH
COVERED AND PROOF IN WARM SPOT IN THE KITCHEN. PROOFING IS COMPLETE WHEN
THE INDENTATION FROM A FLOURED FINGER, PRESSED LIGHTLY INTO THE DOUGH,
REMAINS. IF INDENTATION BOUNCES BACK, FURTHER PROOFING IS REQUIRED. 6. BAKE IN
A PREHEATED OVEN 325°F - CONVECTION OR RACK OVENS, 350°F - DECK OVEN) UNTIL
PRODUCT IS GOLDEN BROWN ON TOP, SIDES AND BOTTOM. BAKING TIMES WILL VARY
ACCORDING TO SIZE OF ROLLS, TYPE OF OVEN AND FAN SPEED (IF APPLICABLE).
APPROXIMATE BAKING TIMES: -----
----- SIZE BAKING TIME (MINUTES) -----
----- 2.5 OUNCE ROLLS CLUSTERED 14 TO 20 2.5
OUNCE ROLLS INDIVIDUAL 12 TO 15 COOL.

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: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | | 170.00 | |
| Fat | | 1.50g | |
| SaturatedFat | | 0.50g | |
| Trans Fat* | | 0.00g | |
| Cholesterol | | 5.00mg | |
| Sodium | | 135.00mg | |
| Carbohydrates | | 36.00g | |
| Fiber | | 3.00g | |
| Sugar | | 10.00g | |
| Protein | | 5.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 23.87mg | Iron | 1.51mg |

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

Nutrition - Per 100g

No 100g Conversion Available