

Cinnamon Roll with Icing



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-50637
School:	Prairie Crossing		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH ROLL CINN WGRAIN	1 Each		644262
Powdered Sugar Icing	1 Tablespoon	Mix ingredients together until smooth. Top each cinnamon roll with 1 Tbsp. icing.	R-52547

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 AND ICE WITH 1 TBSP ICING.

Meal Components (SLE)

Amount Per Serving	
Meat	0.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		211.04	
Fat		1.53g	
Saturated Fat		0.52g	
Trans Fat		0.00g	
Cholesterol		5.16mg	
Sodium		136.27mg	
Carbohydrates		46.11g	
Fiber		3.00g	
Sugar		19.78g	
Added Sugar		0.00g	
Protein		5.08g	
Vitamin A	0.10mcg	Vitamin C	0.02mg
Calcium	24.18mg	Iron	1.51mg

Nutrition - Per 100g

No 100g Conversion Available	
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