

# 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 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

<b>Meat</b>	0.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		211.04	
<b>Fat</b>		1.53g	
<b>Saturated Fat</b>		0.52g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		5.16mg	
<b>Sodium</b>		136.27mg	
<b>Carbohydrates</b>		46.11g	
<b>Fiber</b>		3.00g	
<b>Sugar</b>		19.78g	
<b>Added Sugar</b>		0.00g	
<b>Protein</b>		5.08g	
<b>Vitamin A</b>	0.10mcg	<b>Vitamin C</b>	0.02mg
<b>Calcium</b>	24.18mg	<b>Iron</b>	1.51mg

## Nutrition - Per 100g

No 100g Conversion Available