

# Pillsbury Cinnamon Roll



<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-56018

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Pillsbury Cinnamon Roll Dough, Whole Grain, 2.87 oz	1 Each	<b>Basic Preparation</b> Place frozen roll dough smooth side facing downward, on parchment lined baking sheet. Bake times will vary by oven type and quantity of product in oven. Rolls are fully baked when center curl springs back when lightly touched. Allow to cool if icing or finishing.	119090

## Preparation Instructions

### Basic Preparation

PLACE 20 ROLLS ON PARCHMENT LINED 4X5 DOUBLE-STACKED PAN. BAKE CONVENTIONAL OVEN @ 350\* FOR 22-26 MIN, CONVECTION OVEN @ 300\* FOR 14-18 MIN, RACK OVEN @ 325\* F FOR 22-26 MIN. COOL & ICE.

Can pull night before and allow to slack in cooled off warming unit- to help with increase of proof of product

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	0.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	270.00
<b>Fat</b>	12.00g
<b>Saturated Fat</b>	5.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	360.00mg
<b>Carbohydrates</b>	36.00g
<b>Fiber</b>	3.00g
<b>Total Sugar</b>	11.00g
<b>Added Sugar</b>	10.00g
<b>Protein</b>	6.00g
<b>Vitamin A</b> 0.00mcg**	<b>Vitamin C</b> 0.00mg**
<b>Calcium</b> 19.70mg	<b>Iron</b> 1.70mg

\*\*One or more nutritional components are missing from at least one item on this recipe.

## Nutrition - Per 100g

No 100g Conversion Available