

Glazed Cinnamon Rolls

NO IMAGE

Servings:	70.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-32908

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SUGAR POWDERED 6X	5 Cup		108693
FLAVORING VANILLA IMIT	1 Tablespoon		110744
Tap Water for Recipes	1/2 Cup		000001WTR
DOUGH ROLL CINN WGRAIN	70 Each	N/A	644262

Preparation Instructions

Cinnamon Rolls

Day 1

- 1.) Remove frozen Cinnamon Rolls and place 2" apart on parchment paper lined sheet pans. Cover the individual pans with oiled plastic or cover full pan rack with a plastic pan rack cover to prevent product from drying out.
- 2.) Place product in retarder at 40°F and defrost overnight.

Day 2

Preheat oven to 325°F for Convection and 375°F for all other.

- 3.) Remove dough from retarder and warm to room temperature 30-45 mins.
- 4.) Place in proofer (95°F-110°F at 85% Humidity) and poof until double in size (about 45 mins).
- 5.) In a large mixing bowl mix Powdered Sugar, Vanilla and 1/4 cup water. Keep adding 1/4 cup of water at a time until you get the desired consistency of icing. It should be Thick and Creamy.
- 5.) Bake in a preheated oven for about 8 mins or until the Cinnamon Rolls are Golden Brown.
- 6.) Cool slight and apply 1 tsp of frosting on top of each cinnamon roll.

Meal Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 70.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	204.29
Fat	1.50g
Saturated Fat	0.50g
Trans Fat	0.00g
Cholesterol	5.00mg
Sodium	135.02mg
Carbohydrates	44.57g
Fiber	3.00g
Total Sugar	18.29g
Added Sugar	37.43g
Protein	5.00g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 23.87mg	Iron 1.51mg

Nutrition - Per 100g

Calories	204289.29
Fat	1500.00g
Saturated Fat	500.00g
Trans Fat	0.00g
Cholesterol	5000.00mg
Sodium	135021.43mg
Carbohydrates	44571.43g
Fiber	3000.00g
Total Sugar	18285.71g
Added Sugar	37428.57g
Protein	5000.00g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 23870.00mg	Iron 1510.00mg