

# Glazed Cinnamon Rolls

NO IMAGE

<b>Servings:</b>	70.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	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

<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: 70.00

Serving Size: 1.00 Each

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

## Nutrition - Per 100g

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