

Cinnamon Roll w/ Icing

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-39165
School:	Concord Jr. High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH ROLL CINN LRG	1 Each	***Non-Whole Grain***	222127
ICING VAN RTU HEAT N'ICE	2 Tablespoon	1. STORE AT ROOM TEMPERATURE. 2. PLACE DESIRED AMOUNT OF HEAT 'N ICE ICING IN ICING WARMER, HEAT TO 110°F. 3. DIP OR DRIZZLE ICING ON SWEET GOOD, ALLOW TO DRY 2 - 5 MINUTES. 4. COVER UNUSED ICING.	155722

Preparation Instructions

BAKE

- KEEP DOUGH FROZEN AT 0°F OR BELOW UNTIL READY TO USE.
- REMOVE FROZEN DOUGH PIECES AND PLACE 1" APART ON PARCHMENT PAPER LINED FULL SHEET PANS. GREASE PAN EDGES FOR CLUSTERED SOFT SIDED SWEET ROLLS. PLACE 2" APART FOR INDIVIDUAL ROLLS.
- COVER THE INDIVIDUAL PANS WITH OILED PLASTIC OR COVER FULL PAN RACK WITH A PLASTIC PAN RACK COVER TO PREVENT PRODUCT FROM DRYING OUT.
- PLACE PRODUCT IN RETARDER 40°F AND DEFROST OVERNIGHT OR AT ROOM TEMPERATURE 45 - 60 MINUTES.
- PLACE IN PROOFER/WARMER (95°F - 110°F 85% HUMIDITY) AND PROOF UNTIL DOUBLE IN SIZE.
- BAKE IN A PREHEATED OVEN UNTIL ROLLS ARE GOLDEN BROWN:
 325°F CONVECTION OVEN
 375°F ALL OTHER TYPES OF OVENS
- REMOVE FROM OVEN AND DRIZZLE WITH 2 TBSP OF ICING
- HOLD COOLED BAKED ROLLS COVERED AT ROOM TEMPERATURE TO PREVENT DRYING OUT. SERVE OR PACKAGE FOR SERVICE

Updated 5.27.26

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	320.00
Fat	5.00g
Saturated Fat	2.00g
Trans Fat	0.00g
Cholesterol	5.00mg
Sodium	190.00mg
Carbohydrates	66.00g
Fiber	1.00g
Total Sugar	40.00g
Added Sugar	39.00g
Protein	5.00g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 10.00mg	Iron 1.70mg

Nutrition - Per 100g

No 100g Conversion Available