

Cinnamon Rolls

Bread

Bread and Cereal Products B-8

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Active dry yeast (see note) Water, warm (110 °F)		1/3 cup 1 1/2 cups	3 1/4 oz.	1/2 cup 2 Tbsp 3 cups		For best results, have all ingredients and utensils at room temperature. 1. Dissolve dry yeast in warm water. Let stand for 4-5 minutes.
All-purpose or bread flour Noninstant, nonfat dry milk OR Instant nonfat dry milk Sugar	3 lb 10 oz. . . 3 1/4 oz. OR 3 1/4 oz. 5 3/4 oz.	3 1/4 qt 2/3 cup OR 1 1/3 cups 3/4 cup 2 Tbsp	7 lb 4 oz. . . 6 1/2 oz. OR 6 1/2 oz. 11 1/2 oz.	6 1/2 qt 1 1/3 cups OR 2 3/4 cups 1 1/2 cups 2 Tbsp 1/4 cup	 OR	2. Place all dry ingredients (flour, dry milk, sugar, and salt) in mixer bowl. Using a dough hook, blend on low speed for approximately 2 minutes.
Salt		2 Tbsp	2 1/2 oz.	1/4 cup		
Vegetable oil		3/4 cup 2 Tbsp		1 2/3 cups		3. Add oil and blend on low speed for approximately 2 minutes.
Water (68 °F)		2 1/2 cups		1 1/4 qt		4. Add water. Mix on low speed for 1 minute.
						5. Add dissolved yeast and mix on low speed for 2 minutes.
						6. Knead dough on medium speed for 8 minutes, or until dough is smooth and elastic.
						7. Place in warm area (about 90 °F) for 45-60 minutes.
						8. Place dough on lightly floured surface. Divide into balls, 3 lb 6 oz each. For 50 servings divide into 2 balls. For 100 servings divide into 4 balls.
Cinnamon Sugar	 5 1/4 oz.	1/4 cup 3/4 cup	 10 1/2 oz.	1/2 cup 1 1/2 cups		9. Combine cinnamon and sugar. Mix well. Set aside for step 11.
						10. Roll each ball of dough into a rectangle 25"x10", 1/4" thick.
Vegetable oil		1 Tbsp		2 Tbsp		11. Lightly brush each rectangle with oil. Sprinkle approximately 1/2 cup cinnamon-sugar mixture over each rectangle.

(Continued on back)

Cinnamon Rolls (Continued)

Bread and Cereal Products B-8

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Raisins	10 oz	2 cups	1 lb 4½ oz.	1 qt		12. Sprinkle 1 cup raisins over cinnamon-sugar mixture on each rectangle.
						13. Roll each rectangle on the long side to form a long slender roll. Cut each roll into 25 uniform pieces 1" thick.
						14. Place on lightly oiled sheet pan (18"x26"x1") in rows of 10 down and 5 across. For 50 servings, use 1 sheet pan. For 100 servings, use 2 sheet pans.
						15. Place in a warm area (about 90 °F) until double in size, 30-50 minutes.
						16. Bake until lightly browned: Conventional oven: 400 °F for 18-20 minutes. Convection oven: 350 °F for 12-14 minutes.
Butter or margarine, melted (optional)		1 Tbsp		2 Tbsp		17. Optional: Brush lightly with melted butter or margarine (approximately 1 Tbsp per pan) while warm.

SERVING: 1 2-ounce roll provides 2 servings of bread.

YIELD: 50 servings: about 50 2-ounce rolls
100 servings: about 100 2-ounce rolls

NOTE: To use high-activity (instant) yeast, follow directions below or manufacturer's instructions.

50 servings: Omit step 1. In step 2, add ¼ cup high-activity (instant) yeast. Continue with step 3. In step 4, add 1 qt water (110 °F). Omit step 5. In step 6, knead for 10 minutes. Continue with steps 7-17.

100 servings: Omit step 1. In step 2, add 2½ oz (¼ cup 3 Tbsp 2 tsp) high-activity (instant) yeast. Continue with step 3. In step 4, add 2 qt water (110 °F). Omit step 5. In step 6, knead for 10 minutes. Continue with steps 7-17.

Nutrients Per Serving

Calories _____	206	Vitamin A _____	0 RE/2 IU	Iron _____	1.4 mg
Protein _____	5 g	Vitamin C _____	0.4 mg	Calcium _____	40 mg
Carbohydrate _____	38 g	Thiamin _____	0.24 mg	Phosphorus _____	65 mg
Fat _____	4 g	Riboflavin _____	0.20 mg	Potassium _____	129 mg
Cholesterol _____	Tr	Niacin _____	2.13 mg	Sodium _____	287 mg