

Cinnamon Roll

Recipe #R2287/ R2287CO

Yields: 100 Servings

Pro Tip: Identify the smooth side of the cinnamon roll (see picture 1).

Gather

Ingredients:

Stock # 2300

Cinnamon Roll

CS/100/2.7

Stock #1689

Sugar Powder 2 ¼ OZ

Stock # 1531 Pan

Release Spray

Equipment Needed:

Disposable

Gloves

Full Size Sheet

Pan

Pan Sheet Liner

Oven Mitt

Thermometer

Wire Mesh

Strainer

or

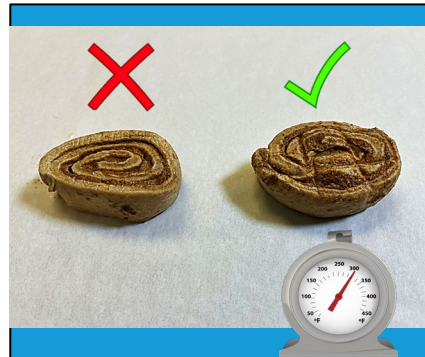
Condiment

Shaker

After You Assemble:

Place each baked Cinnamon Roll into a pastry bag.

1. Place the cinnamon rolls on the tray with the smooth side facing down.



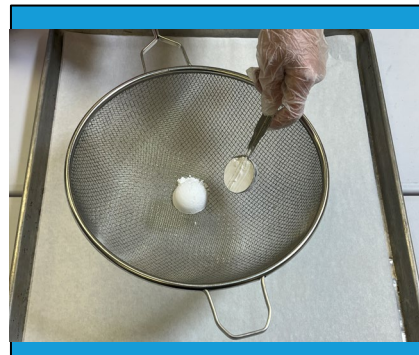
4. **Bake at 300°F** until the internal temperature reaches 200-205°F.



2. Place cinnamon rolls 4X6 on a lined sheet pan. For combi oven, it is recommended to spray the pan liner with pan spray to prevent sticking.



5. In a mesh strainer, colander, or condiment shaker, add 2 tablespoons of powdered sugar for each tray of cinnamon rolls.



3. Place the sheet pan on a covered bun rack and refrigerate overnight.



6. Once the rolls have cooled, gently stir the powdered sugar with a gloved hand to evenly coat the tray of cinnamon rolls.

