

Cinnamon Roll

Recipe # R2287N

Yields: 100 Servings

Pro Tip: Space the cinnamon rolls to prevent sticking.

Gather Ingredients:

Stock # 2300 Cinnamon Roll

Stock # 1689 Sugar Powdered

Equipment Needed:

Stock #4220 Pastry Bag

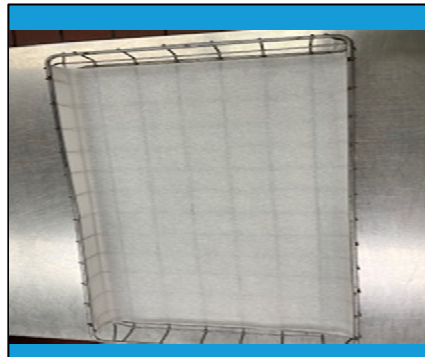
Stock #4716 Strainer

Stock # 4660 Pan Liner

After You Assemble...

Place the Cinnamon Rolls in Paper pastry bags

1. The Day before service, place a pan liner in the wire basket to line the bottom of the tray



2. Place 24 frozen cinnamon rolls, smooth side facing down, in rows of 6 x 4 in the basket



3. Stack the baskets, cover with plastic, and refrigerate overnight



4. The morning of service, turn on the warmer and preheat the oven to 300 degrees. Remove baskets from refrigeration and place in the warmer for 10-12 minutes only.



5. Take baskets directly from the warmer to the oven, bake for 14-18 minutes until internal temperature of 200 – 205 degrees



6. For each basket, place 2 Tablespoons of powdered sugar in the strainer and quickly dust the rolls with powdered sugar. Place into paper pastry bags and serve.

