

Item Type: All

Item Id: RB-03-T2 to RB-03-T2

**Recipe:** RB-03-T2

**Description:** Bread Cinnamon Rolls SCRATCH (E-12)

Ingredients required to make a Quantity of 125.0 Serving units.

<b>Fat ID:</b>	<b>Moisture Change:</b> 0.00	<b>Fat Change:</b> 0.00		
<b>Item ID</b>	<b>Description</b>	<b>Quantity</b>	<b>Quantity 2</b>	
36.3860.00	Yeast Cs/20	0.10 Pound		Tsp.
38.2100.00	Milk or Milk Replacer Dry Sack/50#	1.10 Pound		
36.3200.00	Honey Cs/6 5#	1.06 Pound		
36.3740.26	Salt Bag/25#	0.12 Pound		
36.1091.04	Oil Vegetable Cs/3 gallon	0.86 Pound		Pound
H20	Water used for recipes	5.08 Pound		Pound
36.3740.07	Spice Cinnamon	1.00 Cup		
36.3770.00	Sugar Granulated Bag/50#	2.30 Cup		
36.0550.01	Applesauce Canned, Unsweetened Cs/6 #10 can	0.66 Cup		
36.2785.02	Flour Conagra T2 Healthy Choice Bag/50#	7.90 Pound		

**Preparation Instructions:**

1. Place yeast, flour, dry milk, and salt into a mixing bowl. Blend with a dough hook for approximately 30 seconds on low speed.
3. Add oil, water reserving 10% and honey, knead dough on low speed till it comes together, and if dough appears stiff add reserved water
4. Mix until dough is fully developed about 8 minutes or until dough is smooth and elastic
6. Place in plastic container let dough rise and double in bulk for about 30-45 minutes
7. Combine cinnamon and sugar into a bowl and mix
8. Punch down dough to remove air bubbles
9. Spray cake pan with food release spray, scale dough into 3 pound balls
10. Roll each ball of dough into a rectangle approximately 25"x10", ¼" thick
11. Lightly brush each rectangle with applesauce. Sprinkle approximately 2/3 cup cinnamon-sugar mixture over each rectangle
12. Roll rectangle on the long side to form a long slender roll. Cut each roll into 24 uniform pieces, place in a sprayed cake pan 4 across 5 down.
13. Place in a warm area until double in size, approximately 30-45- minutes
14. Bake until lightly browned in convection oven 350 degrees for 12-14 minutes
15. Brush with icing.

Component  
BBA 2 ounce

Denver Public Schools  
Food & Nutrition Services  
4/26/2010

\* Nutrient information is missing.

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**Description:** Bread Cinnamon Rolls SCRATCH (E-12)

**Amount of nutrients contained in 1 serving:**

**% of Calories**

<b>Water (grams):</b>	23.69	<b>Calories</b>	164.50	<b>Protein (grams):</b>	5.10	12.40
<b>Chol. (mg):</b>	0.72	<b>Sodium (mg)</b>	191.27	<b>Carb. (grams):</b>	29.01	70.55
<b>Fiber (grams):</b>	2.64	<b>Ash (grams):</b>	1.32	<b>Total Fat (grams):</b>	3.67	20.05
<b>Calcium (mg):</b>	68.13	<b>Iron (mg):</b>	2.40	<b>Sat. Fat (grams):</b>	0.35	1.93
<b>Vitamin C (mg):</b>	0.48	<b>Vitamin A (IU):</b>	96.91	<b>Trans Fat (grams):</b>	0.00	
		<b>Vitamin A (RE):</b>	28.47			

\* Nutrient information is missing.