

HOW TO MAKE

Cinnamon Rolls

MADE WITH

Superior CL Zarina #15
Bread and Roll Base

ITEM NUMBER

#60111

DESCRIPTION

Sweet and tender cinnamon rolls made easy with clean label sweet dough base, Superior CL Zarina #15

RECIPE

DOUGH

White Flour	100%
CL Zarina #15	15%
Fresh Yeast	3%
Water	55%
Total	173%

CINNAMINON SUGAR

Fine Granulated Sugar	100%
Confectionary Sugar (6x)	10%
Cinnamon	8%
Total	118%



DIRECTIONS

1. Mix all ingredients on 1st speed for 4 minutes or until incorporated.
2. Mix on 2nd speed until dough is fully developed.
3. Desired dough temperature is 78°F – 78°F.
4. Rest dough 15 minutes.
5. Roll/Sheet dough to ¼" thick rectangle.
6. Brush with melted butter and cover with cinnamon sugar.
7. Starting at the bottom, roll into a log with seam facing down.
8. Cut into 1" rounds.
9. Place in molds or on parchment lined sheet pans.
10. Proof 60 minutes.
11. Bake at 350°F – 375°F for 15 – 20 minutes.
12. Once cooled add royal icing made if desired.

