



DENVER PUBLIC SCHOOLS CINNAMON ROLLS



Ingredients:

0.10 lb.	Yeast
1.10 lb.	Milk or Milk Replacer
1.06 lb.	Honey
0.12 lb.	Salt
0.86 lb.	Vegetable Oil
5.08 lb.	Water
1.00 cup	Spice Cinnamon
2.30 cup	Granulated Sugar
0.66 cup	Applesauce Canned, Unsweetened
7.90 lb.	Ultragrain® All-Purpose Flour Blend T-2

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.
 2. Add oil, water reserving 10% and honey, knead dough on low speed until it comes together, and if dough appears stiff add reserved water.
 3. Mix until dough is fully developed, about 8 minutes or until dough is smooth and elastic.
 4. Place in plastic container, let dough rise and double in bulk for about 30-45 minutes.
 5. Combine cinnamon and sugar into a bowl and mix.
 6. Punch down dough to remove air bubbles.
 7. Spray cake pan with food release spray, scale dough into 3-pound balls.
 8. Roll each ball of dough into a rectangle approximately 25"x10" and 1/4" thick.
 9. Lightly brush each rectangle with applesauce. Sprinkle approximately 2/3 cup cinnamon-sugar mixture over each rectangle.
 10. 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.
 11. Place in a warm area until double in size, approximately 30-45 minutes.
 12. Bake until lightly browned in convection oven 350 degrees for 12-14 minutes.
 13. Brush with icing.
- Yield 125 rolls.

SCHOOL NUTRITION ASSOCIATION 2013 ANNUAL NATIONAL CONFERENCE

Ultragrain® Culinary Demonstration

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