Idaho Child Nutrition

Recipe: 000411 Whole Wheat Cinnamon Rolls
Recipe Source: Colorado Spring
Recipe Group: DESSERTS

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
Number of Portions: 500
Size of Portion: 2 oz. roll

018375 LEAVENING AGENTS,YEAST,BAKER'S,ACTIVE DRY.... 020081 WHEAT FLR,WHITE,ALL-PURPOSE,ENR,BLEACHED... 020080 WHEAT FLOUR,WHOLE-GRAIN..... 001091 MILK,DRY,NONFAT,REG,WO/ VIT A..... 019335 SUGARS,GRANULATED..... 002047 SALT,TABLE.....	7 OZ 16 LB 16 LB 2 LB + 3 OZ 2 LB + 12 OZ 14 OZ	For best results, have all ingredients and utensils at room temperature. Mix yeast, flours, milk powder, white sugar, and salt for 4 minutes.
004044 OIL,SOYBN,SALAD OR COOKING..... 014429 WATER,MUNICIPAL.....	2 QT + 3 CUP 2 GAL + 5 CUP (8 fl oz)	Slowly add oil and water, then mix for 14 minutes. Let rise in warm area (90'°"F) for 45-60 minutes. Place on lightly floured surface and weigh out balls at 3 lbs. & 6 oz. each.
004080 MARGARINE,REG,HARD,SOYBN (HYDR&REG)..... 090162 SUGARS,BROWN,LIGHT..... 019335 SUGARS,GRANULATED..... 002010 CINNAMON,GROUND..... 001095 MILK,CND,COND,SWTND.....	6 LB + 1 OZ 5 LB + 6 OZ 9 LB 1 1/2 CUP 28 OZ	Measure margarine, brown sugar, sugar, cinnamon, and evaporated milk. Mix until spreadable paste is formed. Set aside. Roll each ball of dough into a rectangle 25"x10"x1/4" Spread cinnamon mixture over each rectangle, about 1/2 c. per rectangle. Roll each rectangle into long slender roll with cinnamon spread on the inside. Cut each roll into uniform one-ince pieces. Place cinnamon rolls on a lightly floured sheet pan and cover with bag. Place in a warm area (90'°') until double in size (23-30 minutes). Preheat oven to 400'°'F.
		Bake at 400'°'F for 18-20 minutes or until lightly brown in a conventional oven. Bake at 325'°'F for 12-14 minutes if using a convection oven. Optional: Frost with white glaze frosting.

Calories	258		Iron	1.54	mg	Protein	4.55 g	7.05% Calories from Prot
Cholesterol	1	mg	Calcium	47.27	mg	Carbohydrates	39.37 g	61.06% Calories from Carb
Sodium	376	mg	Vitamin A	204	IU	Total Fat	9.82 g	34.26% Calories from T Fat
Dietary Fiber	2.42	g	Vitamin C	0.28	mg	Saturated Fat	1.58 g	5.52% Calories from S Fat

Idaho Child Nutrition

		Trans. Fat 0.00* g	0.00% Calories from Trans. Fat

Miscellaneous			**Attributes**	**Allergens Present**	**Allergens Absent**	**Allergens Unidentified**
Meat/Alt.....	oz.					? - Milk
Grain/Bread.....	srv.					? - Egg
F/V/J.....	cup					? - Peanut
Milk.....	fl. oz.					? - Tree Nut
						? - Fish
Moisture & Fat Change						? - Shellfish
Moisture Change.	0%					? - Soy
Fat Change.....	0%					? - Wheat
Type of Fat.....						

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	018375	LEAVENING AGENTS,YEAST,BAKER'S,ACTIV			
I	020081	WHEAT FLR,WHITE,ALL-PURPOSE,ENR,BLEA			
I	020080	WHEAT FLOUR,WHOLE-GRAIN			
I	001091	MILK,DRY,NONFAT,REG,WO/ VIT A			
I	019335	SUGARS,GRANULATED			
I	002047	SALT,TABLE			
I	004044	OIL,SOYBN,SALAD OR COOKING			
I	014429	WATER,MUNICIPAL			
I	004080	MARGARINE,REG,HARD,SOYBN (HYDR&REG)			
I	090162	SUGARS,BROWN,LIGHT			
I	019335	SUGARS,GRANULATED			
I	002010	CINNAMON,GROUND			
I	001095	MILK,CND,COND,SWTND			