**INGREDIENT GUIDE & METHOD FOR CINNAMON ROLLS**

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| **Quantity** | **Butter (Melted)** | **Cinnamon**  **/Brown Sugar Blend** | **Dry Mix** | **Milk**  **(Heated to 130 F)** | **Quick Rise Yeast** | **Eggs (Whole Large)** | **Vegetable Oil** | **Vegetable Shortening** |
| 8 | 30 g | 125 g | 235 g (78 g) | 1/2 cup | 8 g | 1 | 2 tbsp | 12 g |
| 16 | 60 g | 250 g | 470 g (156 g) | 1 cup | 16 g | 2 | 1/4 cup | 24 g |
| 24 | 90 g | 375 g | 705 g (234 g) | 1 1/2 cup | 24 g | 3 | 3/8 cup | 36 g |
| 32 | 120 g | 500 g | 940 g (312 g) | 2 cup | 32 g | 4 | 1/2 cup | 48 g |
| 40 | 150 g | 625 g | 1175 g (390 g) | 2 1/2 cup | 40 g | 5 | 5/8 cup | 60 g |
| 48 | 180 g | 750 g | 1410 g (468 g) | 3 cup | 48 g | 6 | 3/4 cup | 72 g |
| 56 | 210 g | 875 g | 1645 g (546 g) | 3 1/2 cup | 56 g | 7 | 7/8 cup | 84 g |
| 64 | 240 g | 1000 g | 1880 g (624 g) | 4 cup | 64 g | 8 | 1 cup | 96 g |
| 72 | 270 g | 1125 g | 2115 g (702 g) | 4 1/2 cup | 72 g | 9 | 1 1/8 cup | 108 g |
| 80 | 300 g | 1250 g | 2350 g (780 g) | 5 cup | 80 g | 10 | 1 1/4 cup | 120 g |
| 88 | 330 g | 1375 g | 2585 g (858 g) | 5 1/2 cup | 88 g | 11 | 1 3/8 cup | 132 g |
| 96 | 360 g | 1500 g | 2820 g (936 g) | 6 cup | 96 g | 12 | 1 1/2 cup | 144 g |
| 104 | 390 g | 1625 g | 3055 g (1014 g) | 6 1/2 cup | 104 g | 13 | 1 5/8 cup | 156 g |
| 112 | 420 g | 1750 g | 3290 g (1092 g) | 7 cup | 112 g | 14 | 1 3/4 cup | 168 g |
| 120 | 450 g | 1875 g | 3525 g (1170 g) | 7 1/2 cup | 120 g | 15 | 1 7/8 cup | 180 g |
| 128 | 480 g | 2000 g | 3760 g (1248 g) | 8 cup | 128 g | 16 | 2 cup | 192 g |
| 136 | 510 g | 2125 g | 3995 g (1326 g) | 8 1/2 cup | 136 g | 17 | 2 1/8 cup | 204 g |
| 144 | 540 g | 2250 g | 4230 g (1404 g) | 9 cup | 144 g | 18 | 2 1/4 cup | 216 g |

**Method**

1) Place cinnamon mixture into bowl. Stir the melted butter into the cinnamon mixture and set aside.

2) Add heated milk to mixer bowl & sprinkle yeast over milk. The first quantity of dry mix is the total that will be used for that

size of batch. The amount in brackets is the amount of dry mix that will be removed from the total to be added to the

milk/yeast. After adding the dry mix, stir to combine. Cover with plastic wrap and set in a warm place for 15 minutes.

3) After the 15 minutes, add egg, oil, shortening and remainder of roll mix to yeast/milk mixture in mixer bowl.

4) Mix on low for 30 seconds. Adjust mixer speed to medium-low and beat for 3 minutes. Stop mixer and scrape beater &

bowl. Beat for another 3 minutes at medium-low speed.

5) Divide dough into manageable portions and place onto rice floured surface. Sprinkle rice flour on top of dough and roll or

pat into a rectangle. Brush entire surface of dough with water. Crumble proportional amount of cinnamon/butter mixture

over the dough leaving 1" strip on the long side without filling.

6) Roll up dough towards clean edge and pinch seam to seal. Sprinkle rolled dough with rice flour and roll back and forth a

few times to coat roll of dough with flour. Coating with flour will make this sticky dough easier to cut.

7) Grease bottom of pan. Cut with a sharp knife and wipe blade after each cut. Place cut rolls into pan, leaving space around

each roll to allow for rising.

8) Cover loosely with plastic wrap and place in a warm place to rise for 45-60 minutes. Repeat steps 5 to 8 for any remaining

dough.

9) While rolls are rising preheat oven to 190C/375F. Bake for 20-25 minutes or until done. Place pan (s) on cooling rack to

cool. Wait 1/2 hour before applying icing sugar glaze. A recipe for icing sugar glaze can be found on serenityfoods.com.