

WANT TO MAKE THE MOST OF
YOUR CINNAMON ROLLS?



**SERVE FRESH-BAKED, INDULGENT
PILLSBURY® CINNAMON ROLLS**

- A traditional homemade cinnamon roll, without the work!
- The perfect balance of soft, moist dough and sweet, cinnamon flavor.
- 3-day after-bake shelf life means less waste and more profit.
- Pillsbury® offers a variety of formats and sizes to meet every operator need.



success made simple™

TEMPT PATRONS WITH CINNAMON ROLLS THAT LOOK AND TASTE HOMEMADE!

HINTS AND TIPS

- **DONENESS TEST:** Cinnamon Rolls are fully baked when center coil springs back when lightly touched.
- **FOR BEST RESULTS,** bake cinnamon rolls with the scored side facing up.
- **BRUSH** warm cinnamon rolls with 2 parts water to one part corn syrup mixture to give them sheen and hold in moisture for increased shelf-life. String ice or roll ice the cooled rolls with Gold Medal® Ready-to-Spread Vanilla Crème Icing.
- **SLICE** leftover cinnamon rolls horizontally, dip in egg mixture and griddle to make Cinnamon Roll French toast.
- **LEFTOVER** cinnamon rolls can be cut up and layered with Yoplait® yogurt and fresh fruit in decorative glasses to create wonderful parfaits.
- **PROOF** box settings: 90-100 degrees F with 70-75% humidity. Proof until double in size.
- **TEST** to determine proper proof: when doubled in size, press lightly on the dough. If the dough retains a slight impression of your finger, it's properly proofed.

PILLSBURY® CINNAMON ROLL PRODUCT INFORMATION

PLACE & BAKE™ FREEZER-TO-OVEN

SKU	CODE	PACK
Cinnamon Roll Supreme FTO	05357	200/1.50oz
Cinnamon Roll Supreme FTO	05358	100/3.00oz
ZT Cinnamon Roll FTO Twist	05385	52/4.25oz
ZT Cinnamon Twirl Best FTO	06226	100/5.00oz

THAW PROOF BAKE

SKU	CODE	PACK
Cinnamon Roll Best Mini	02560	360/1.25oz
Cinnamon Roll Best	02561	180/2.50oz
Cinnamon Roll Special Recipe	05341	140/2.50oz
Cinnamon Roll Special Recipe	05347	72/4.00oz
ZT Cinnamon Roll Plus	05352	90/4.50oz
ZT Cinnamon Roll Plus	05353	60/6.50oz

For a complete product listing, and more recipe ideas visit generalmillsfoodservice.com



INDIVIDUAL STICKY BUNS Yield: 12 Servings

INGREDIENTS	WEIGHT	MEASURE
PILLSBURY® PLACE & BAKE™ CINNAMON ROLLS SUPREME 3 OZ (05358)	2 lb 4 oz	12 each
Brown sugar, packed	1 lb 8 oz	3 cups
Heavy cream	1 lb 8 oz	3 cups
Total Weight	5 lb 4 oz	



Step 3



Step 4

1. **SPRAY** a jumbo muffin pan generously with pan spray.
2. **PLACE** 2 Tbsp brown sugar into each muffin cup.
3. **POUR** ¼ cup heavy cream into each muffin cup.
4. **PLACE** a cinnamon roll on top of brown sugar/cream mixture in each muffin cup.

BAKE

Convection oven*	300°F	30-34 minutes
Standard oven	350°F	35-39 minutes

*Rotate pans baked in a convection oven one-half turn (180°) after 15 minutes of baking.

FINISHING

1. **IMMEDIATELY** invert muffin pan onto full sheet pan or serving platter allowing sticky buns to release.

HINTS/TIPS

- If pan is allowed to cool, sticky buns may be difficult to remove from pan. Return to oven for 2-3 minutes to re-heat smear and sticky buns will release more easily.

NUTRITION (Values are calculated using weights of ingredients.)

1 Serving: Calories 680 (Calories from Fat 280); Total Fat 31g (Saturated Fat 16g; Trans Fat 2.5g); Cholesterol 100mg; Sodium 560mg; Total Carbohydrate 93g (Dietary Fiber 2g; Sugars 67g); Protein 7g



GENERAL MILLS
FOODSERVICE



generalmillsfoodservice.com

© 2013 General Mills POD A28290 0313

1-800-882-5252