**Cinnamon Roll Lab**

**DAY 1**

Yeast Dough

YEAST DOUGH

1 pkg active dry yeast (2 ¼ teaspoon)

½ cup sugar

2 eggs

1 cup warm milk (105⁰F -110⁰F)

4 cup all-purpose flour

1/3 cup margarine

1 tsp salt

1. BEFORE you dissolve the yeast in the warm milk (liquid 1 cup measuring cup) Take mixture to the microwave and cook for 20-30 seconds. Use thermometer to check the temperature of the milk before pouring in the yeast!! (115⁰F -125⁰F)
2. Let set in liquid measuring cup for 5 minutes.
3. Pour yeast/milk mixture into the Kitchenaid stainless steel mixing bowl. Place dough hook attachment on mixer.
4. Add sugar, margarine, salt, eggs, and flour and mix well for 5-10 minutes until dough in formed. Spray nonstick spray into baggie and drop dough into baggie.
5. Label baggie with your class hour.
6. Clean equipment and work space.

**DAY 2**

Filling and Cutting Rolls

FILLING

1 cup brown sugar

1/3 cup *melted* margarine

2 ½ tablespoon cinnamon

1. Roll out the dough on a lightly floured surface until it is 21 inches long by 16 inches wide. It would be ¼ inch thick.
2. Meanwhile, mix the brown sugar and cinnamon together in a small glass bowl.
3. Melt the margarine in a custard cup coved in the microwave oven and brush it over the dough using a pastry brush.
4. Sprinkle the cinnamon sugar mixture evenly over the dough.
5. Working carefully from the top, (21-inch side), roll the dough down to the bottom edge.
6. Cut the dough into 12 equal pieces using dental floss.
7. Spray 9x13-inch baking pan with non-stick spray.
8. Place pieces three across and four down in 9x13-inch baking pan.
9. Cover with plastic wrap or cover for baking pan. Label with group number and class hour.
10. Clean equipment and work space.

**DAY 3**

Icing, Bake and Enjoy!

ICING

4 tablespoon (1/2 stick) Softened margarine

¼ cup (2 oz) cream cheese

1/8 teaspoon salt

½ teaspoon vanilla extract

1 ½ cup powdered sugar

1. Preheat convection oven to 325⁰F.
2. Bake cinnamon rolls for 15 minutes in the center of the oven on the middle rack.
3. While the rolls bake, combine icing ingredients.
4. Beat well with whisk attachment in the Kitchenaid stainless steel mixing bowl.
5. When the cinnamon rolls come out of the oven, coat them generously with icing using a straight-edged spatula.
6. Clean equipment and work space.