🌀 Cinnamon Roll Lab

Culinary 1 · Unit 4 · Level 1 · Tue 11/3 (Blue) · Wed 11/4 (Gold)

Name: _____

Makes 6 rolls. Mrs. Dyches' recipe: Cinnamon Rolls for Two or Three + Cream Cheese Frosting.

🧺 Dough: get it. Check ☐.

- ☐  **⅔ cup** warm water
- ☐  **2 Tbsp** sugar
- ☐  **1 Tbsp** yeast
- ☐  **2 Tbsp + 2 tsp** vegetable oil
- ☐  **½ tsp** salt
- ☐  ½ egg (beat 1 egg, use half)
- ☐  **1¾ cups** flour (+1 Tbsp at a time if sticky)

🧺 Filling: get it. Check ☐.

- ☐  **2 Tbsp** butter, softened
- ☐  **1 Tbsp** cinnamon
- ☐  **2 Tbsp** brown sugar

🧺 Cream cheese frosting: get it. Check ☐.

- ☐  **1 oz** cream cheese, softened
- ☐  **3 Tbsp** butter, softened
- ☐  **¼ tsp** vanilla
- ☐  **1 Tbsp** milk
- ☐  **¾ cup** powdered sugar
- ☐  **⅛ tsp** salt

👩‍🍳 Do one box. Check ☐ it.

1		Oven on: **375**.	☐
2		Yeast + sugar + warm water.	☐
3		Wait **5** minutes. Foamy!	☐
4		Add oil, salt, egg, flour.	☐
5		Mix with the hook.	☐
6		Roll it flat.	☐
7		Spread butter.	☐
8		Sprinkle cinnamon sugar.	☐
9		Roll it up. Cut **6**.	☐
10		Put in the pan.	☐
11		Bake **15** minutes.	☐
12		Mix the frosting.	☐
13		Frost. Photo!	☐

💡 *Dough sticky? Add 1 Tbsp flour at a time. Her group recipe (12 rolls) and for-one recipe (3 rolls) are on her recipe sheet.*