



CINNAMON ROLLS



<u>FOR THE DOUGH</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 9</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	<u>In grams</u>	<u>In cups</u>			
Flour	370 g	2 + ½ + ¼ cups	9.98	14.8	Cinnamon Bun Dough
Sugar	50 g	¼ cup	2.9	6	
Salt	4 g	½ + ¼ tsp	2	2	Cinnamon Sugar Filling
Yeast	4 g	1 + ½ tsp	1.4	1.4	
Gluten	2 g	1 tsp	1.5	1.5	Cream Cheese Frosting
Improver	2 g	1 tsp	3.2	3.2	
Soft butter	30 g	1/8 cup	9.6	13.5	
Milk	220-240 g	½ + 1/3 cup	13.9	14.8	
<u>TOTAL</u>			₹ 44.48	₹ 57.2	<u>INSTRUCTIONS</u>
<p><u>METHOD</u></p> <ol style="list-style-type: none"> 1. Pre-heat the oven at 200°C (OTG mode: upper rod + lower rod + fan). 2. In a bowl, take all the dry ingredients together and give it a stir. Add the milk and start kneading to form a soft dough. 3. Once the gluten has been formed, add in the soft butter and knead again till you get a soft and smooth dough. 					



<ol style="list-style-type: none"> 4. Transfer the dough into a lightly greased bowl and keep it for primary fermentation for 20 minutes. 5. Now degas the dough and spread it in a shape of a rectangle. Place the filling in the centre and roll it lengthwise. 6. Using a thread, cut it into 9 portions of 1.5 to 2 inch each. Place the rolls in a 7 inch square tin and keep it for final proofing for about 20-25 minutes. 7. Bake it in a preheated oven for 30 minutes or till golden brown in colour. 8. Once baked, transfer it on a cooling rack and drizzle frosting on top and garnish it with pecan nuts or walnuts. 	OVEN TEMPERATURES
	OTG
	200°C (upper rod + lower rod) DECK OVEN Upper temperature – 200°C Lower temperature – 200°C UNOX 160°C, Fan speed – 1, Humidity – 0

<u>FOR THE FILLING</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 9</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>In grams</u>	<u>In cups</u>			
Brown Sugar	50 g	¼ cup	3.25	6.5	
Unsalted Butter	50 g	3 tbsp	16	22.5	
Cinnamon Powder	5 g	1 + ½ tsp	1	1	
TOTAL			₹ 20.25	₹ 30	
					<u>INSTRUCTIONS</u>
<u>METHOD</u> In a bowl, cream together soft butter and brown sugar together. Add in the cinnamon powder and mix properly.					



<u>FOR THE FROSTING</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 9</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>In grams</u>	<u>In cups</u>			
Cream Cheese	50 g	3 + ½ tbsp	31.5	56.24	
Unsalted Butter	16 g	1 tbsp	5	7.2	
Milk	30 g	1/8 cup	1.74	1.86	
Vanilla Essence	1/8 tsp	0.5 g	1	1	
Icing Sugar	80 g	¾ cup	4.8	10	
<u>TOTAL</u>			₹ 44.04	₹ 76.3	<u>INSTRUCTIONS</u>
<u>METHOD</u>					
<ol style="list-style-type: none"> In a bowl, take cream cheese and cream it using a spatula. Once soft, add in the unsalted butter, milk and vanilla essence and cream it together. Now add the icing sugar in parts and cream it to form a runny mixture. 					

<u>FOR THE GARNISH</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 9</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>In grams</u>	<u>In cups</u>			
Pecans	20 g	1/8 cup	48	48	

<u>COST PER PORTION (in ₹)</u>		
<u>ELEMENTS</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>
Bread dough	4.94	6.35
Cinnamon filling	2.25	7.5
Cream cheese frosting	4.8	8.4
Pecans	5.3	5.3
<u>TOTAL</u>	₹ 17.29	₹ 27.55



NOTE		
<u>Shelf life of</u>	<u>Room temperature</u>	<u>Freezer</u>
Bread dough	-	1 month
Baked bread	3 days	-

