

INGREDIENTS	2½ LB BATCH	5 LB BATCH
CMC Bread & Roll Mix	2½ lb	5 lb
Warm Water (95°F - 100°F)	2½ cups (20 oz)	1¼ qts (2 lb 8 oz)
Butter, softened	1/2 cup (4 oz)	1 cup (8 oz)
Sugar	¾ cup (5.25 oz)	1½ cups (10.5 oz)
Cinnamon, ground	1/4 cup (1 oz)	1/2 cup (2 oz)
Corn Syrup or Honey	1 cup (11 oz)	2 cups (22 oz)
Optional: Cream Cheese Frosting	As needed	As needed

- Use a mixer with dough hook attachment.
- Pour warm water into mixing bowl. Add Bread and Roll Mix.
- Blend on low speed* for 1 minute.
- Stop mixer. Scrape bowl and hook.
- Blend on medium speed** for 7 - 10 minutes until dough is mixed well. Do not over-mix.
- Loosely cover dough and allow to rest for 10 - 15 minutes.
- For 5 lb batch, divide dough in half and work with each half separately.
- Place dough on well-floured surface and knead while incorporating flour until no longer sticky.
- Roll out to approximately 37" x 14" wide and 1/4" thick.
- Mix sugar and cinnamon together.
- Evenly spread dough with butter, sprinkle with cinnamon sugar mixture, then drizzle with corn syrup or honey. Scale according to table below.
- Roll up jelly-roll style (using long edge to roll). Cut into 1" slices (2.25 oz) to make 35 rolls per dough unit.
- Place rolls in 5 x 7 arrangement onto greased or paper-lined pan.
- Proof for 30 minutes at 85% humidity and 95°F or covered at room temperature for 1 hour. Rolls should expand to fill any gaps in the pan.
- Bake according to the table below.
- Optional:** Frost warm rolls with cream cheese frosting.

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.
 ** **Medium speed** is 2nd speed on a 3-speed mixer or 3rd speed on a 4-speed mixer.

Pro-Tip: Shaped rolls may be frozen before proofing (allow to thaw for 1-2 hours before baking).

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Half sheet pan	Dough 3 lb 10 oz Butter 4 oz Cinnamon Sugar Mixture 6.25 oz Corn Syrup or Honey 11 oz	325°F 14 - 19 minutes	375°F 24 - 29 minutes	2 pans 35 rolls per pan

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Baking time may vary depending on the oven and oven load.