

Group Members: ☺-

☺- Lab Leader

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Cinnamon Rolls

Ingredients:

1 $\frac{3}{4}$ C. flour
1 Tbsp. baking powder
 $\frac{1}{2}$ tsp. salt
3 Tbsp. shortening
 $\frac{2}{3}$ C. milk

Glaze:

$\frac{1}{2}$ C. powdered sugar
3 Tbsp. milk
 $\frac{1}{2}$ tsp. Vanilla

Filling:

2 tbsp. margarine, melted
 $\frac{1}{4}$ C. sugar
1 tsp. cinnamon

Read through the directions/ingredients and:

CIRCLE all of the equipment needed
UNDERLINE all of the cooking techniques

Directions:

1. Preheat oven to 450 degrees.
2. Combine the flour, baking powder, and salt in a kitchen aid mixing bowl.
3. Cut shortening in the flour mixture, using a pastry blender.
4. Add milk and combine using the kitchen aid mixer and dough hook attachment.
5. Take dough out of bowl, do not dump excess flour out with it, and place dough on cutting board or clean counter to knead.
6. Knead for 1 minute.
7. Roll the dough into a rectangle, the size of our cutting board.
8. Brush the melted margarine on the surface of the dough.
9. Combine the sugar and cinnamon and sprinkle on top of the buttered surface.
10. Roll up tightly sealing the edges with water.
11. Cut into 12 pieces with a string. (See demonstration.)
12. Bake on a lightly greased cookie sheet for 12-15 minutes.
13. Mix ingredients for the glaze.
14. Remove from oven and drizzle glaze over the cinnamon rolls.
15. Enjoy!