**Lab: Cinnamon Buns**

Oven Temperature: 220 C or 425 F Name: KEY

Baking Time: 15- 20 minutes Lab Duty:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Servings: 2 Partner:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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| **Product Standards**1. Golden brown
2. Uniform thickness
3. Pinched & rolled tightly
 | **Reminders**1. Shortening should be cut into pea size pieces
2. Add milk gradually to ensure your dough is not overly wet and sticky
3. Remember to leave about 1 inch of long edge clean without margarine and cinnamon sugar mixture.
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| **Ingredients:**DOUGH**500ml** all- purpose flour**10ml** baking powder**1ml** salt**60ml** cold shortening**200ml** milkTOPPING (filling)**30ml** melted margarine**10ml** cinnamon**75ml** brown sugarICING**60ml** cream cheese**25ml** margarine**250ml** icing sugar**2ml** vanilla extract

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| **Clean edge** |
| **Topping mixture** |

 | **Method:**1. Preheat oven and grease a round layer cake pan.
2. Mix dry ingredients together for dough. Cut in shortening.  **TC**
3. Add milk gradually and stir until thoroughly blended. **TC**
4. On lightly floured surface, roll into a rectangle about .5 cm thick (1/4 inch). Rectangle should be approximately 8.5 X 14 inches)
5. Microwave margarine in custard cup for 20 seconds*. (Make sure you put a small paper towel over the custard cup before putting it into the microwave)*
6. Brush margarine on top leaving one long edge clean. Mix together brown sugar and cinnamon, sprinkle on top of margarine.

 \*Remember to keep long edge clean!1. Roll tightly towards clean edge. Pinch clean

 edge down to seal.1. Slice through with serrated knife about 2 cm

 thick each. 1. Place cut edge down in greased pan and bake until lightly browned.
2. While still warm, use your cooling rack, place on top of cake pan and **invert** it, tap until cinnamon buns release. Remove cake pan. **Be careful, HOT!!!**
3. Beat cream cheese and margarine in a small bowl with wooden spoon. Stir in icing sugar and vanilla. Spread over cinnamon buns.
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|  **Equipment:**250ml liquid measure Small measureDry measurePastry blenderPastry brushCutting boardRolling pin  | Serrated knifeWooden spoonCustard CupGreen trayRound Large mixing bowlSmall mixing bowl | **Cooking Concepts**1. Making biscuit dough
2. Shaping and rolling cinnamon buns
3. Inverting cakes
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**Nutritional Value**: **Grains**: flour  **Fruit & Veg:** None **Meat& Alternative**: None **Dairy:** milk