

Quick Bread Cinnamon Rolls

Name _____

Block _____

List/Draw Equipment needed for this lab:

Cleaning Jobs:

Washer _____

Dryer _____

Housekeeper _____

Special _____

Cooking Jobs:

Exec chef _____

Soux chef _____

Saucier _____

Gatherer _____

Dough

2 cups/500 ml flour

3 Tbsp/45 ml butter

2 Tbsp/30 ml sugar

$\frac{3}{4}$ cup/187.5 ml milk

4 tsp/20 ml baking powder

$\frac{1}{2}$ tsp/2 ml salt

Filling (You provide the CONVERSIONS!!)

4 Tbsp/_____ butter

1 cup/_____ brown sugar

3 tsp/_____ cinnamon

Directions:

1. For the filling, in a small bowl combine softened butter, brown sugar and cinnamon to form a crumbly mixture.
2. Sprinkle 1/2 of the mixture over the bottom of a 9x9 pan.
3. In a large bowl mix together flour, sugar, baking powder, and salt.
4. Cut in softened butter (sometimes your hands are the best tools).
5. Stir in milk to form a soft dough.
6. Roll out dough on a lightly floured into a rectangle about 1/4 inch thick.
7. Spread the remaining filling on the rolled out dough.
8. Roll up the rectangle, with a sharp knife slice into 18 small rolls (12 if you want them a little bigger).
9. Bake for 20-25 min at 400°F.

Questions

What tool works the fat into the flour? _____

What is the advantage to using this tool? _____

What ingredients contribute to the rising of biscuit dough? _____

What adaptations could you make to this recipe? _____
