

# BAKING YOUR CINNAMON ROLLS

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1. THE DAY BEFORE YOU WISH TO EAT THESE, BUTTER A 8X12 BAKING DISH

2. PLACE FROZEN CINNAMON ROLLS INTO BUTTERED BAKING DISH

3. COVER BAKING DISH WITH PLASTIC WRAP AND PLACE IN THE FRIDGE OVERNIGHT. (IF YOU'RE IN A RUSH OR FORGOT TO DO THIS STEP OVERNIGHT, ALLOW THE CINNAMON ROLLS TO THAW OUT AT ROOM TEMPERATURE FOR 60-90 MINUTES)

4. REMOVE PLASTIC WRAP AND PROOF CINNAMON ROLLS IN YOUR OVEN FOR ABOUT 30 MIN UNTIL THEY DOUBLE IN SIZE. \*SEE BELOW FOR HOW TO TURN YOUR OVEN INTO A PROOFER\*

5. ONCE PROOFED, REMOVE FROM THE OVEN AND PRE-HEAT OVEN TO 350F

6. BAKE FOR 20 MINUTES IN A 350 DEGREE OVEN, ROTATING THE BAKING DISH HALFWAY THROUGH

7. PLACE GLAZE IN A SAUCE PAN AND GENTLY WARM GLAZE ON MEDIUM LOW HEAT WHILE YOUR CINNAMON ROLLS COOL.

8. DRIZZLE OR SMEAR THE GLAZE ON TOP YOUR ROLLS AND ENJOY!



## HOW TO PROOF IN YOUR OVEN

1. ADJUST AN OVEN RACK TO THE MIDDLE POSITION AND PLACE AN 8X8 OR 9X13 OVEN SAFE PAN IN THE BOTTOM OF THE OVEN. FILL THE PAN WITH 3 CUPS BOILING WATER

2. PLACE THE 9X13 BAKING DISH OF CINNAMON ROLLS ON THE MIDDLE RACK.

3. CLOSE THE OVEN DOOR AND ALLOW THE DOUGH TO RISE

