# HIGH PROTEIN CINNAMON ROLL

MANILDRA GROUP USA

*Even sweet doughs can be high protein!*

## INGREDIENTS

- 58% AP Flour
- 50% Water
- 50% Margarine
- 47% Granulated Sugar
- **33% GemPro Prime-E**
- **8% GemPro HPG**
- 5% Baking Powder
- 1.3% Salt
- **1% GemPro Max**

TOPPING

- 17% Brown Sugar
- 3% AP Flour
- 1.7% Cinnamon

## PREP TIME

- Total Prep | 2.5 hr
- Bake Time | 20 min
- Total Time | 3 hr
- Duration | 3 days

## PROCEDURE

**01** With paddle attachment, cream margarine and granulated sugar together on medium speed until light and fluffy. Add dry ingredients and mix on low speed for 2 min. Add liquids and mix on medium speed for 3 min. Let dough rest in refrigerator for minimum of 1 hour.

**02** Place dough on lightly floured surface and sheet/roll out to 24"x16' rectangle and 1/4" thickness. Spread Cinnamon + Brown Sugar blend generously over dough. Cut dough into approx. 24, 0.75"x 8" strips. Tightly roll strips and pinch to seal.

**03** Place rolls onto greased mini muffin pan. Bake at 350°F for 20-22 min. Remove from oven and cool for 5 min before glazing.