



HAND FORGED  
ARTISAN BREAD

## TAKE & BAKE ITEM

### Cinnamon Rolls

## INSTRUCTIONS

The cinnamon rolls can be baked in the paper round they are in. Keep the cinnamon rolls in the freezer until the day before baking.

The day before you want to bake the cinnamon rolls, place box in the refrigerator to defrost.

1. Take the ring of cinnamon rolls out of the refrigerator and set on a cookie sheet on your counter.  
(The icing can sit on the counter during this whole process.)
2. Cover the cinnamon rolls loosely with lightly oiled plastic wrap; place on cookie sheet.
3. Let proof on the counter for approximately 1.5 hours.
4. About 30 minutes before you are ready to bake, preheat oven to 350° degrees.
5. Place the cookie sheet with cinnamon rolls into the center of your oven.
6. Bake for 18-20 minutes or until golden brown.
7. Cool for 20 minutes on a cooling rack. Top with the icing.
8. Eat immediately! Leftovers, if there are any, can be stored on the counter.