

BAKING INSTRUCTIONS

For General Information: 800-585-3243 • 323-888-2929 • Fax: 323-888-2936 • www.lechefbakery.com

Classic Cinnamon Bun



Thaw

Classic Cinnamon Buns in a deep baking pan or large muffin pan at room temperature (approx. 70°F) for approx. 20 minutes. (thawing is optional)



Proofing

- (A) **Room Temperature:** (approx. 70°F): Place Classic Cinnamon Buns in pans, cover up with plastic wrap and let proof for approx. 6 to 8 hours.
- (B) **Proofer:** Place Classic Cinnamon Buns in pans and put into proofer with temperature at 90°F and humidity at 80% for approx. 1 ½ hours if thawed, or for approx. 2 ¼ hours if frozen. (* Proofed Cinnamon Rolls will be at least 2 times larger than the frozen size.)



Bake

Quantity	Convventional	Convection
Less than 5 trays	350°F 18-20 min.	325°F 18-20 min.
One full rack	350°F 18-20 min.	325°F 18-20 min.

(* **Suggestion:** Allow product to cool at least one hour before icing.)

Additional Baking Tips

- All proofing and baking times / temperatures may vary slightly, depending on the size of the oven, weather, product variation, etc.
- To prevent dryness, spray the dough with water before proofing / baking. If using a proofer, you may need to increase the humidity level.
- Please keep dough completely covered while being stored in the freezer or refrigerator.
- Thawing and refreezing may cause poor product performance.
- When using a convection oven, rotate baking pans to achieve uniformity.



Joyful Eating Experiences