

# Apple Cinnamon Rolls With Cream Cheese Glaze

ANDROS Professional Apple Cinnamon Fillings wrapped in soft yeast risen dough tastes like comfort in every bite. We advise frosting these rolls while they're still warm so the frosting can melt into every nook and cranny!



## INGREDIENTS

- 1kg (2.2 lbs) **ANDROS Professional Apple Cinnamon Fillings**

### DOUGH

- 234g (8.25oz) Unsalted butter
- 76g (9.7oz) Sugar
- 3 Eggs
- 21g (.75oz) Salt
- 1370g (3lbs) Bread flour
- 60g (2.1oz) Fresh yeast
- 266mL (9fl oz) Buttermilk

### Glaze

- 223g (7.8oz) Softened cream cheese
- 50g (1.7oz) Melted unsalted butter
- 41mL (1.4oz) Maple syrup
- 1.2mL (.25oz) Vanilla extract
- 5g (.18oz) Salt

**Makes 12 – 4” cinnamon rolls**

## INSTRUCTIONS

### Glaze

## FEATURED INGREDIENT



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- 1.** Warm all ingredients over a double boiler, mix well.
- 2.** Keep warm until use.
- 3.** Once the dough is folded and rested for at least 10 hours, roll out a small piece at a time of dough to 5mm thickness, let dough relax as you are rolling, with an apple-shaped 4 inch cutter, cut out 30 circles. Place on baking paper sheet pan, egg wash and sprinkle with red granulated sugar. Bake at 375°F for about 25 minute or until golden brown.

## **Dough**

- 1.** Cream together butter and sugar until light and fluffy.
- 2.** Add eggs one at a time, scraping down bowl between each addition.
- 3.** Finely crumble fresh yeast into bread flour with salt.
- 4.** Alternate adding buttermilk and dry ingredients, scraping down bowl between additions.
- 5.** Refrigerate dough overnight in a covered, oiled bowl.
- 6.** On an oiled surface, roll dough into a 19"x15" rectangle.
- 7.** Spread evenly a layer of Andros Professional Apple Cinnamon Fillings across the dough.
- 8.** Starting from the left side, gently roll your dough into a log. Chill.
- 9.** Score 1.5" segments across the dough, cut using butcher's twine.
- 10.** Bake in 12-4" oiled cake pans lined with parchment paper.
- 11.** Bake @ 350° for approximately 35 minutes, rotating halfway though.
- 12.** Unmold pans right out of the oven.
- 13.** Once cooled, spoon glaze over buns.