

Frozen Roll Directions

Granite Bakery (801) 467-7291

FROZEN ROLL DIRECTIONS : All rolls need to thaw for 2 to 4 hours. (Thawing time depends on environment, warm or cool. Warm = rolls rise faster, cool = rolls rise slower.) Rolls and breadsticks are baked at 350 degrees for 10 to 12 minutes.

Butterflake: Grease muffin tins. Place rolls into tins, flat side down. Let rise approximately 1 inch above tin. (Orange Roll Glaze: mix 1 ½ C. powdered sugar and ½ C. water. Glaze after baking.)

Parkerhouse or Cluster Rolls: Place one dozen rolls, flat side down, into a greased 9" x 13" inch glass baking dish. (Approx. 1 inch apart)

Breadsticks: Place breadsticks onto a greased baking pan, about 1/2 inch apart. Thaw and bake as directed above.

Cinnamon Rolls or Cinnamon Knots: The best way to thaw cinnamon rolls or knots is in your refrigerator. Place tin in fridge for 8 to 10 hours before desired serving time. Allow rolls or knots to double in size. Remove tin from fridge while oven preheats. Preheat oven to 350 degrees. Bake for 18 to 20 minutes.

Cookie Dough: Place on cookie sheet. Allow to thaw. Bake at 350 for 8-10 minutes.

Croissants: Place on greased baking sheet. Thaw for 2-4 hours. Turn ends toward center to form crescent shape. Bake at 325 for 15-17 minutes.