

Cinnamon or Caramel?

VOTING RESULTS

Caramel Wins!

UNLOCK \$5,000

for SCHOLARSHIPS!

The Ultimate 1,250 Goal

UNLOCK \$10,000

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3X MATCH

up to \$10,000

CONCORDIA DINING SERVICES
EASY VERSION

CONCORDIA CARAMEL ROLLS

(Complete with a make-life-easier tip!)

INGREDIENTS

- 3/4 cup **Packed brown sugar**
- 1/2 cup **Heavy whipping cream (8oz)**
- 1/2 cup **Light corn syrup**
- 12 **Frozen cinnamon rolls dough**

DIRECTIONS

Spray 9x13 cake pan with cooking spray.

Let rolls rise according to package instructions (overnight or quick method in the morning).

In a saucepan, combine brown sugar, whipping cream, and corn syrup. Heat over medium heat until sugar is dissolved and slightly thickened.

Pour sugar and cream mixture over risen dough.

Bake at 350 degrees for 15-18 minutes.

After removing the rolls from the oven allow them to cool for 10 minutes in the pan.

Quickly flip 180 degrees and enjoy!

Serve and Enjoy!

CONCORDIA GIVING DAY NOV. 16
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CONCORDIA DINING SERVICES
FROM SCRATCH

CONCORDIA CARAMEL ROLLS

INGREDIENTS

FILLING:

- 1/2 cup **Granulated Sugar**
- 1/4 cup + 1 1/2 tbsp **Brown Sugar**
- 1 1/2 tsp **Cinnamon**
- 1 stick **Butter**

DOUGH:

- 3/4 cup + 3 tbsp **Warm Water (105-115 F)**
- 5 tbsp **Granulated Sugar**
- 1 1/4 tsp **Iodized Salt**
- 1 **Egg**
- 3 tbsp + 2 tsp **Powdered Milk**
- 1 1/4 tsp **Dry Yeast**
- 1/4 cup **Vegetable Shortening**
- 3 3/4 cups **Enriched Flour**

DIRECTIONS

FILLING: Combine sugars and cinnamon. Set aside along with butter.

DOUGH: In a mixer bowl with dough hook attachment, combine warm water, sugar, salt, eggs and powdered milk. Add shortening in small chunks to mixture, mix until blended. Dissolve yeast in mixture. Gradually add flour, mix at medium speed for five minutes. Increase speed and continue mixing until dough pulls away from side of bowl.

Loosely cover with plastic wrap and let dough rise until it has doubled in bulk. Roll dough into rectangle and

spread half the butter and all the sugar mixture. Melt remaining butter. Roll up lengthwise, seal edge by brushing with water. Brush top with melted butter. Cut into equal slices.

Spread 1 cup topping (from EASY VERSION card) in the bottom of a greased 9x13 pan. Place rolls on top of caramel, cover and refrigerate overnight. Before baking, let stand for app. one hour. Bake at 350 for app. 18 minutes. Let rolls cool until able to touch. Turn rolls out onto sheet pan. Enjoy!

CARAMEL TOPPING: Follow recipe on EASY VERSION card.

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