

Christmas Morning
Cinnamon Rolls



FROM THE FRIDGE:
LET ROLLS RISE UNTIL PUFFY, ABOUT :
HOUR.

BAKE AT 350°F (175°C) FOR 25-30 MINUTES, UNTIL GOLDEN. COOL BEFORE TOPPING WITH FROSTING.

FROM FROZEN:
THAW OVERNIGHT IN THE FRIDGE, OR
LET SIT 4-6 HOURS AT ROOM
TEMPERATURE UNTIL PUFFY.
BAKE AT 350°F (175°C) FOR 20-25
MINUTES, UNTIL GOLDEN.
COOL BEFORE TOPPING WITH
FRUITS.

Christmas Morning
Cinnamon Rolls



FROM THE FRIDGE:
LET ROLLS RISE UNTIL PUFFY, ABOUT 5

BAKE AT 350°F (175°C) FOR 30-35 MINUTES, UNTIL GOLDEN. COOL BEFORE TOPPING WITH

FROM FROZEN:
THAW OVERNIGHT IN THE FRIDGE, OR
LET SIT 2-3 HOURS AT ROOM
TEMPERATURE UNTIL PUFFY.
BAKE AT 350°F (180°C) FOR 20-25
MINUTES, UNTIL GOLDEN.
COOL BEFORE TOPPING WITH
FROSTING.

Christmas Morning
Cinnamon Rolls



FROM THE FRIDGE:
LET ROLLS RISE UNTIL PUFFY, ABOUT :
HOUR.

BAKE AT 350°F (175°C) FOR 20-25 MINUTES, UNTIL GOLDEN. COOL BEFORE TOPPING WITH FROSTING.

FROM FROZEN:
THAW OVERNIGHT IN THE FRIDGE, OR
LET SIT 2-3 HOURS AT ROOM
TEMPERATURE UNTIL PUFFY.
BAKE AT 350°F (175°C) FOR 20-25
MINUTES, UNTIL GOLDEN.
COOL BEFORE TOPPING WITH
FRUITS.

Christmas Morning
Cinnamon Rolls



FROM THE FRIDGE:
LET ROLLS RISE UNTIL PUFFY, ABOUT 1
HOUR.

BAKE AT 350°F (175°C) FOR 20-25
MINUTES, UNTIL GOLDEN.
COOL BEFORE TOPPING WITH
FROSTING.

FROM FROZEN:
THAW OVERNIGHT IN THE FRIDGE, OR
LET SIT on BOILER AT ROOM
TEMPERATURE UNTIL PUFFY.
BAKE AT 350°F (175°C) FOR 20-25
MINUTES, UNTIL GOLDEN.
COOL BEFORE TOPPING WITH
FRUITING.

Christmas Morning
Cinnamon Rolls



FROM THE FRIDGE:
LET ROLLS RISE UNTIL PUFFY, ABOUT 1
HOUR.

BAKE AT 350°F (375°F) FOR 20-25 MINUTES, UNTIL GOLDEN. COOL BEFORE TOPPING WITH FROSTING.

FROM FROZEN;
THAW OVERNIGHT IN THE FRIDGE, OR
LET SIT ON COUNTER AT ROOM
TEMPERATURE UNTIL PUFFY.
BAKE AT 350°F (175°C) FOR 30-35
MINUTES, UNTIL GOLDEN.
COOL BEFORE TOPPING WITH
FRUITING.

Christmas Morning
Cinnamon Rolls



FROM THE FRIDGE:
LET ROLLS RISE UNTIL PUFFY, ABOUT 1
HOUR.

BAKE AT 350°F (175°C) FOR 20-25
MINUTES, UNTIL GOLDEN.
COOL BEFORE TOPPING WITH
FROSTING.

FROM FROZEN:
THAW OVERNIGHT IN THE FRIDGE, OR
LET SIT 4-6 HOURS AT ROOM
TEMPERATURE UNTIL PUFFY.
BAKE AT 350°F (175°C) FOR 20-30
MINUTES, UNTIL GOLDEN.
COOL BEFORE TOPPING WITH
FRUITING.

Christmas Morning
Cinnamon Rolls



FROM THE FRIDGE:
LET ROLLS RISE UNTIL PUFFY, ABOUT 1
HOUR.

BAKE AT 350°F (175°C) FOR 20-25
MINUTES, UNTIL GOLDEN.
COOL BEFORE TOPPING WITH
FROSTING.

FROM FROZEN:
THAW OVERNIGHT IN THE FRIDGE, OR
LET SIT 4-6 HOURS AT ROOM
TEMPERATURE UNTIL JUST
TAKE AT 100°F (37°C) FOR 20-30
MINUTES, UNTIL GOLDEN.
COOL BEFORE TOPPING WITH
GLAZING.

Christmas Morning
Cinnamon Rolls



FROM THE FRIDGE:
LET ROLLS RISE UNTIL PUFFY, ABOUT 1
HOUR.

NAME AT THE "F (or "C) FOR AN-
NOTES, UNTIL GOLDEN.
COL. BEFORE TOPPING WITH
BROTHER.

FROM FROZEN:
THAW OVERNIGHT IN THE FRIDGE, OR
LET SOFT IN WARMER AT ROOM
TEMPERATURE UNTIL PUFFY.
BAKE AT 350°F (175°C) FOR 20-25
MINUTES, UNTIL GOLDEN.
COOL BEFORE TOPPING WITH
ICE-CREAM.

Christmas Morning
Cinnamon Rolls



FROM THE FRIDGE:
LET ROLLS RISE UNTIL PUFFY, ABOUT 1
HOUR.

BAKE AT 350°F (175°C) FOR 30-35 MINUTES, UNTIL COLORED.
COOL BEFORE TOPPING WITH
FRUITING.

FROM FROZEN:
THAW OVERNIGHT IN THE FRIDGE, OR
LET SIT 2-4 HOURS AT ROOM
TEMPERATURE UNTIL PUFFY.
BAKE AT 350°F (175°C) FOR 30-40
MINUTES, UNTIL GOLDEN.
COOL BEFORE TOPPING WITH
ICE CREAM OR SAUCE.