

## Graber's Cinnamon Rolls

Why are Graber's rolls any different than any other roll on the market? I guess prior to January the 14<sup>th</sup> 2008 I might not have been able to answer that question as definitive as I now can.

Have you ever eaten a roll that had that "store bought" bland taste? Did it seem kind of dry or possibly flat and doughy? I didn't realize what a large contributor to that problem was until I went through the process.

We purchased a new piece of equipment from a bakery equipment supplier because we were told "you need an extruder" to speed up and automate your line. Well being inexperienced as I was in the finer arts of yeast dough processing I went for it.

Wrong!!

There is a major difference in the way that an extruder handles dough. I call it the rolling pin theory. Most large bakeries would utilize this pressure, extrusion process, but your "grandmother" wouldn't have. She would have used a "ROLLING PIN". Without going into great detail about the differences, just let it suffice to say grandma was right!! You can't "EXTRUDE" dough (meaning put it under so much pressure to shape it) and make a quality cinnamon roll out of it.

One day of trying the 'BIG FACTORY' way of making rolls was enough!! We got rid of that machine and went right back to our "rolling pin" way of doing things. It takes a little longer but the great quality of the roll is not even comparable.

So, what does all this mean? Graber's makes rolls the old fashioned way. Yes, our rolling pin is a little larger than grandma's and has a motor on it, but it rolls the dough back and forth "exactly" the way she would have. We let it rise once before we roll it out then we let it rise again after we have the rolls made. This "double rising" allows much more cell structure to develop thus giving the roll much more height, and making it softer. You do not need to use as much flour this way either, so the rolls turn out moister.

Needless to say the excruciating torture that a high speed extruder puts on your soft fragile cinnamon roll dough is not the way to make cinnamon rolls!! Reducing it down a little at a time like grandma used to do with a rolling pin is the right way. That's the way we do it at GRABER'S.

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Graber's Amish Bakery