

Cinnamon Bubble Ring¹

Name _____ Period _____

1. Follow all lab rules.
 - * No Gum
 - * Roll up sleeves.
 - * Wash hands.
2. Get towels.
3. Fill sink up with soap and water.
4. Preheat oven to 375°F.
5. Lightly spray a ring mold pan with non-stick spray.



Mixing/Measuring Directions for the Rolls:

Group Member's Job

Measure the following ingredients and place in a large mixing bowl:

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| • 1 Tablespoon Sugar | |
| • 1 Teaspoon cinnamon | |
| • Stir until completely combined. | |
| • On a cutting board separate a tube of refrigerator biscuits into individual pieces. | |
| • Cut each biscuit in quarters. | |
| • Dump the biscuit pieces into the mixing bowl. | |
| • Use a wooden spoon to coat with the cinnamon/sugar mixture. | |
| • Dump all biscuit pieces into the ring mold pan | |
| • Bake for 12 minutes (gold brown) | |

Glaze: While baking, measure and mix the following ingredients for the glaze.

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| • Measure ¼ Cup of powdered sugar. Put into a large glass liquid measuring cup. | |
| • Measure 1 teaspoon of water (maybe a little more). Add to the powdered sugar. Stir. | |

6. Get potholders, cooling rack, and a large dinner plate. Begin your clean up. _____
7. Carefully take ring out of the oven. Place on cooling rack. Carefully remove rolls from pan. _____
8. Drizzle with glaze and serve on paper towels. _____
9. Complete the clean up/Eat/Check with teacher _____