

SWEET DOUGH (SWEET DOUGH MIX)

Yield 100

Portion 1 Roll

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
135 cal	24 g	6 g	3 g	0 mg	323 mg	13 mg

Ingredient

SWEET DOUGH MIX
 YEAST,ACTIVE,DRY
 WATER

Weight

9 lbs
 4-1/4 oz
 3-2/3 lbs

Measure

2 gal 1/8 qts
 1/2 cup 2 tbsp
 1 qts 3 cup

Issue

Method

- 1 Use Sweet Dough Mix and active dry yeast. Prepare dough according to instructions on container.
- 2 FERMENT: Cover. Set in warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 3 PUNCH: Divide dough into 3 pieces, let rest 10 to 20 minutes.