

GLAZED ROLLS

Yield 100

Portion 1 Roll

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
244 cal	38 g	6 g	8 g	29 mg	243 mg	17 mg

Ingredient

YEAST,ACTIVE,DRY

WATER,WARM

WATER

EGGS,WHOLE,FROZEN

SUGAR,GRANULATED

MILK,NONFAT,DRY

SALT

FLOUR,WHEAT,BREAD

SHORTENING,SOFTENED

BUTTER

VANILLA GLAZE

Weight

6-3/4 oz

1 lbs

1-5/8 lbs

1-1/4 lbs

1-1/8 lbs

1-3/4 oz

1-7/8 oz

7-7/8 lbs

14-1/2 oz

8 oz

Measure

1 cup

2 cup

3 cup

2-1/4 cup

2-5/8 cup

3/4 cup

3 tbsp

1 gal 2-1/2 qts

2 cup

1 cup

2-3/8 cup

Issue**Method**

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- 2 Place water, eggs, sugar, milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- 3 Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- 4 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover. Set in a warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 3 pieces, 4 lb 5 oz each; shape into a rectangular piece. Let rest 10 to 20 minutes.
- 7 MAKE-UP: Roll each 4 lb 5 oz piece of dough into a long rope of uniform diameter. (If using D 036 01, Sweet Dough Mix, use 4 lb 2 oz pieces.)
- 8 Slice into 34 pieces, weighing 1-3/4 to 2 oz each.
- 9 Shape into balls by rolling with a circular motion.
- 10 Place on lightly greased sheet pans in rows 6 by 9.
- 11 Melt butter or margarine. Brush 1/2 cup on rolls in each pan.
- 12 PROOF: At 90 F. to 100 F. until double in bulk.
- 13 BAKE: At 375 F. for 20 to 25 minutes or until golden brown or in a 325 F. convection oven for 15 minutes on high fan, open vent. Cool.
- 14 Prepare 1 recipe Vanilla Glaze, Recipe No. D 046 00; brush about 1-1/3 cups on baked rolls in each pan for each 100 servings.