

OAT ROLLS (FROZEN DOUGH)

Yield 100

Portion 2 Rolls

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
297 cal	51 g	11 g	9 g	0 mg	480 mg	37 mg

Ingredient

DOUGH,BREAD,WHEAT,FROZEN
 OATS,ROLLED
 COOKING SPRAY,NONSTICK

Weight

20 lbs
 2 lbs
 2 oz

Measure

1 qts 2 cup
 1/4 cup 1/3 tbsp

Issue

Method

- 1 CCP: Thaw dough under refrigeration at 41 F. or lower. Allowing dough to rest for 30 minutes prior to use will make it easier to work with.
- 2 Preheat proof box to 90 F. Check water level. Preheat convection oven to 325 F. closed vent, fan on.
- 3 Cut dough into 1-1/2 inch pieces.
- 4 Pour approximately 2 cups of oats into sheet pans. Spread the oats around the pan evenly.
- 5 Roll each piece in oats, shaping each one into a rope five inches long. Tie each rope into a loose knot.
- 6 Spray 4 sheet pans with non-stick cooking spray. Dust the inside of sheet pans with 1/4 cup corn meal each.
- 7 Place knots on a prepared sheet pan in rows of 6 x 9. Place in proof box beginning with the second shelf from the top.
- 8 When rolls have doubled in size, bake in a convection oven at 325 F. with fan on 12-15 minutes or until golden brown.
- 9 Remove from oven and cool before serving.