

GUIDE FOR SWEET DOUGH MAKE-UP Sweet Roll (Round) Varieties

1. Glazed Rolls (2 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36.
2. Roll each 4 lb 5 oz piece of dough into a long rope of uniform diameter. (For D-36-1, use 4 lb 2 oz pieces.)
3. Slice into 34 pieces, weighing $1\frac{3}{4}$ to 2 oz each.
4. Shape into balls by rolling with a circular motion.
5. Place on lightly greased sheet pans in rows 6 by 9.
6. Melt 8 oz (1 cup) butter or margarine. Brush $\frac{1}{2}$ cup on rolls in each pan.
7. Proof at 90°F. to 100°F. until double in bulk.
8. Bake at 375°F. 20 to 25 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.
9. Prepare 1 recipe Vanilla Glaze (Recipe No. D-46); brush about $1\frac{1}{3}$ cups on baked rolls in each pan.
EACH PORTION: 1 Roll.

2. Pecan Rolls (2 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36.
2. Roll each 4 lb 5 oz piece of dough into a long rope of uniform diameter. (For D-36-1, use 4 lb 2 oz pieces.)
3. Slice into 34 pieces, weighing $1\frac{3}{4}$ to 2 oz each.
4. Shape into balls by rolling with a circular motion.
5. Prepare 1 recipe Pecan Topping (Recipe No. D-49-1). Spread $1\frac{1}{4}$ qt in each pan.
6. Flatten balls. Place on topping mixture in rows 6 by 9.
7. Melt 8 oz (1 cup) butter or margarine. Brush $\frac{1}{2}$ cup on rolls in each pan.
8. Proof at 90°F. to 100°F. until double in bulk.
9. Bake at 375°F. 20 to 25 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent.
10. Invert pans as soon as removed from oven; bottom of roll becomes top. EACH PORTION: 1 Roll.

(OVER)

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Cinnamon Roll Varieties

3. Cinnamon Rolls (3 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36.
2. Roll each 4 lb 5 oz piece of dough into a rectangular sheet, about 18 inches wide, 36 inches long, and $\frac{1}{4}$ inch thick. (For D-36-1, use 4 lb 2 oz pieces).
3. Melt 1 lb (2 cups) butter or margarine. Brush $\frac{1}{2}$ cup on each sheet of dough. Set aside remainder for use in Step 4.

(a) Cinnamon Rolls

Prepare 1 recipe Cinnamon Sugar Filling (Recipe No. D-42). Sprinkle $1\frac{1}{2}$ cups cinnamon sugar mixture over each sheet of dough.

(b) Cinnamon Nut Rolls

Prepare 1 recipe Cinnamon Sugar Nut Filling (Recipe No. D-42-1). Sprinkle $1\frac{1}{2}$ cups cinnamon sugar mixture and 2 cups chopped unsalted nuts over each sheet of dough.

(c)

Cinnamon Raisin Rolls

Prepare 1 recipe Cinnamon Sugar Raisin Filling (Recipe No. D-42-2). Sprinkle $1\frac{1}{2}$ cups cinnamon sugar and 2 cups raisins over each sheet of dough.

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GUIDE FOR SWEET DOUGH MAKE-UP Cinnamon Roll Varieties-Continued

4. Roll each piece tightly to make a long slender roll. Seal edges by pressing firmly. Elongate roll to 35 inches by rolling back and forth on work table. (See Figure 7). Brush 2 tbsp butter or margarine on each roll.
5. Slice each roll into 34 pieces about 1 inch wide, using dough cutter (See Figure 7).
6. Place cut side down on lightly greased sheet pans in rows 5 by 8. (See Figure 7).
7. Proof at 90°F. to 100°F. until double in bulk.
8. Bake at 375°F. 20 to 25 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.
9. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46). Brush about 1 cup on rolls in each pan. EACH PORTION: 1 Roll.

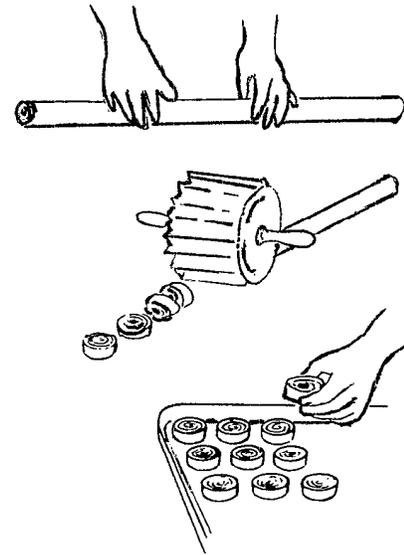


Figure 7

(OVER)

REVISION

Cinnamon Roll Varieties-Continued

4. Butterfly Rolls (3 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36 except divide into 6-2 lb 2 oz pieces. (For D-36-1, divide into 2 lb 1 oz pieces.)
2. Roll each piece of dough into a rectangular sheet, about 10 inches wide, 30 inches long, and $\frac{1}{4}$ inch thick.
3. Melt 12 oz ($1\frac{1}{2}$ cups) butter or margarine. Brush $\frac{1}{4}$ cup on each sheet of dough.
4. Roll each piece tightly to make a long slender roll. Seal edges by pressing firmly. Elongate roll to 30 inches by rolling back and forth on work table.
5. Slice each roll into 17 pieces about $1\frac{3}{4}$ inches wide.
6. Press each piece firmly in center parallel to cut side of roll with back of knife or small rolling pin. (See Figure 8).
7. Place on lightly greased sheet pans in rows 4 by 8. Prepare $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17). Brush $\frac{1}{4}$ cup on rolls in each pan.
8. Proof at 90°F. to 100°F. until double in bulk.
9. Bake at 375°F. 20 to 25 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.

10. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46). Brush about 1 cup on rolls in each pan. EACH PORTION: 1 Roll.

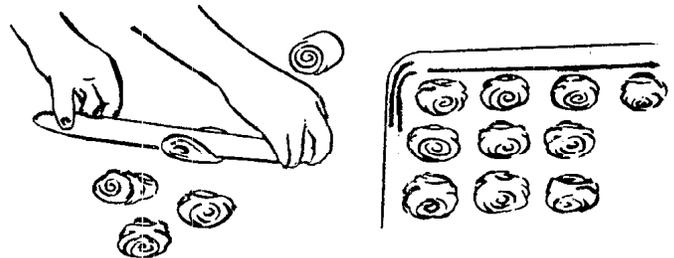


Figure 8

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GUIDE FOR SWEET DOUGH MAKE-UP Cinnamon Roll Varieties-Continued

5. Sugar Rolls (3 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36.
2. Roll out each 4 lb 5 oz piece of dough into a rectangular sheet, about 18 inches wide, 36 inches long, and $\frac{1}{4}$ inch thick. (For D-36-1, use 4 lb 2 oz pieces.)
3. Melt 1 lb (2 cups) butter or margarine. Brush $\frac{1}{2}$ cup on each sheet of dough.
4. Roll each piece tightly to make a long slender roll. Seal edges by pressing firmly. Elongate roll to 35 inches by rolling back and forth on work table. Brush 2 tbsp butter or margarine on each roll.
5. Slice each roll into 34 pieces, about 1 inch wide, using dough cutter (See Figure 9).
6. Press cut side of each slice in 14 oz (2 cups) granulated sugar so that surface is well coated. (See Figure 9).
7. Place sugar side up on lightly greased sheet pans in rows 5 by 8 (See Figure 9).
8. Proof at 90°F. to 100°F. until double in bulk.

9. Bake at 375°F. 20 to 25 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.
10. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46). Brush about 1 cup on rolls in each pan.
EACH PORTION: 1 Roll.

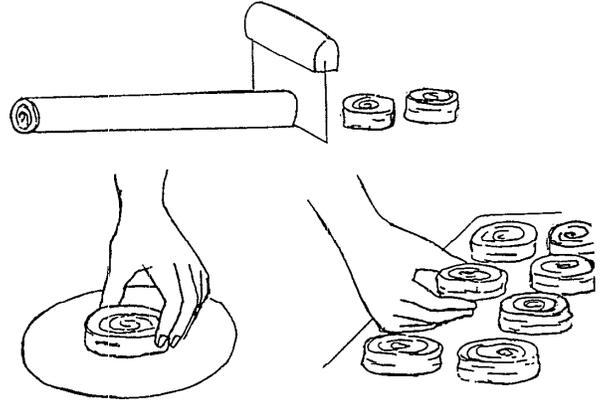


Figure 9

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(OVER)

Coffee Cake Varieties-Continued

6. Streusel Coffee Cake (2 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36 except divide into 2-6 lb 8 oz pieces. (For D-36-1, divide into 6 lb 4 oz pieces.)
2. Roll each piece of dough into a rectangular sheet, about 18 inches wide, 25 inches long and $\frac{1}{2}$ inch thick; fit into greased sheet pans, pressing against sides (edges should not be thicker than center).
3. Dock dough with fork or docker, if available.
4. Prepare $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17). Brush about $\frac{1}{3}$ cup on dough in each pan. Prepare 1 recipe Streusel Topping (Recipe No. D-49); sprinkle $1\frac{1}{2}$ qt topping over dough in each pan.
5. Proof dough 20 to 35 minutes.
6. Bake at 375°F. 30 to 35 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent.
7. Prepare $\frac{2}{3}$ recipe Vanilla Glaze (Recipe No. D-46); drizzle about 1 cup over each cake while hot.
8. Cut 6 by 9. EACH PORTION: 1 Piece.

7. Small Coffee Cake (18 Cakes) (5 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36 except divide dough into 6-2 lb 2 oz pieces. (For D-36-1, divide into 2 lb 1 oz pieces.)
2. Roll each piece of dough into a rectangular sheet about 9 inches wide, 36 inches long, and $\frac{1}{4}$ inch thick.
3. Melt 12 oz ($1\frac{1}{2}$ cups) butter or margarine; brush $\frac{1}{4}$ cup on each sheet of dough. Prepare 1 recipe Cinnamon Sugar Filling (Recipe No. D-42-2); use 2 lb ($6\frac{1}{4}$ cups) raisins; sprinkle $\frac{3}{4}$ cup filling and 1 cup raisins over each sheet of dough.
4. Roll each piece tightly to make a long slender roll. Seal edges by pressing firmly. Elongate roll to 36 inches by rolling back and forth on work table. (See Figure 7).
5. Cut rolls into 3-12 inch pieces (See Figure 10), weighing about 10 oz each.

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GUIDE FOR SWEET DOUGH MAKE-UP

Coffee Cake Varieties--Continued

7. Small Coffee Cake--Continued

6. Place 4 coffee cakes on each lightly greased sheet pan.
7. Make a deep 9-inch slit down center of each piece, about $\frac{1}{2}$ through folds of dough. (See Figure 10). DO NOT CUT COMPLETELY THROUGH ALL LAYERS.
8. Prepare $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17). Brush about 2 tsp on each cake.
9. Proof at 90°F. to 100°F. until double in bulk.
10. Bake at 375°F. 25 to 30 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.
11. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46)). Drizzle about 2 tbsp on cakes in each pan.
12. Cut each cake into 6-2 inch pieces. EACH PORTION: 1 Piece.

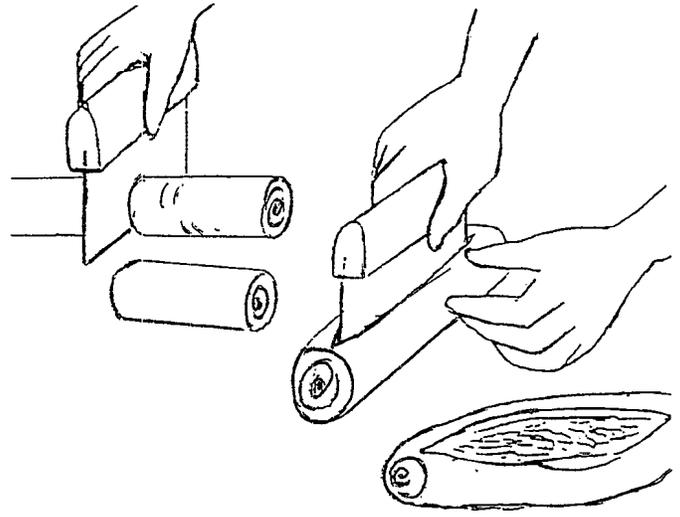


Figure 10

(OVER)

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Coffee Cake Varieties--Continued

8. Twist Coffee Cakes (18 Cakes) (5 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36.
2. Roll each 4 lb 5 oz piece of dough into a rectangular sheet, about 13 inches wide, 45 inches long and $\frac{1}{4}$ inch thick. (For D-36-1, use 4 lb 2 oz pieces.)
3. Melt 12 oz ($1\frac{1}{2}$ cups) melted butter or margarine. Brush $\frac{1}{2}$ cup over dough in each pan. Prepare 1 recipe Cinnamon Sugar Raisin Filling (Recipe No. D-42-2). Sprinkle $1\frac{1}{2}$ cups over each sheet of dough. Sprinkle about 1 cup raisins over center third of dough.
4. Fold $\frac{1}{3}$ dough over center. Sprinkle 1 cup raisins on top of folded dough. Fold remaining $\frac{1}{3}$ dough over raisins to form a strip 13 by 15 inches.
5. Cut each strip into 6-15 inch long, 2 inch wide pieces weighing about 1 lb each. (See Figure 11.)
6. Slit roll down center to within 1 inch of each end (See Figure 11).
7. Twist pieces in one direction and then in opposite direction (see Figure 11) stretching to about 19 inches.
8. Place each piece in a circle on lightly greased sheet pans; seal ends securely by fitting one end into other (See Figure 11). Rings should not touch each other.
9. Prepare $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17). Brush about 2 tsp on each cake.
10. Proof at 90°F. to 100°F. until double in bulk.
11. Bake at 375°F. 25 to 30 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.
12. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46). Drizzle about $\frac{2}{3}$ cup on each cake. Cut each cake into 6 pieces. EACH PORTION: 1 Piece.

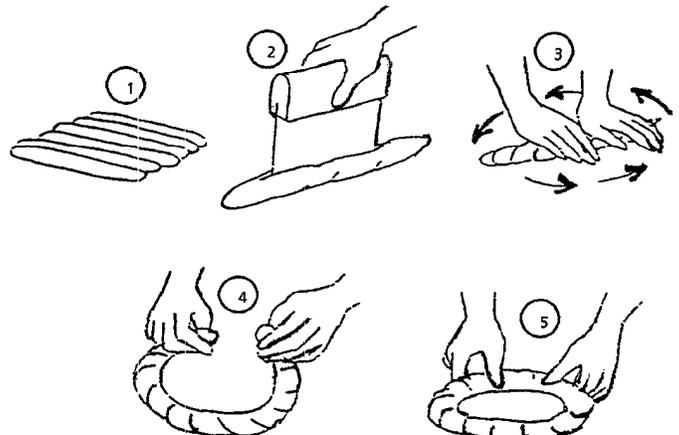


Figure 11

(CONTINUED)

GUIDE FOR SWEET DOUGH MAKE-UP Folded Dough Varieties

9. Bear Claws (4 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36, except divide into 6-2 lb 2 oz pieces. (For D-36-1, divide into 2 lb 1 oz pieces.)
2. Roll each piece of dough into a rectangular sheet, about 5 inches wide, 44 inches long and $\frac{1}{3}$ inch thick.
3. Prepare 1 recipe Cherry Filling (Recipe No. D-41), Pineapple Filling (Recipe No. D-47), or Nut Filling (Recipe No. D-43). Spread $1\frac{1}{2}$ cups Cherry or Pineapple or $1\frac{1}{4}$ cups Nut Filling over center of each sheet of dough.
4. Fold dough over once, lengthwise; seal along edge by pressing firmly.
5. Cut dough into 17-2 $\frac{1}{2}$ inch pieces. Make 3 cuts, $\frac{3}{4}$ inch in depth, on sealed side of each piece to form a claw (See Figure 12).
6. Place on lightly greased sheet pans in rows 3 by 8. Spread claws slightly. Claws should not touch each other.
7. Prepare $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17). Brush 3 tbsps on claws in each pan.
8. Proof at 90°F. to 100°F. until double in bulk.
9. Bake at 375°F. 20 to 25 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.

10. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46). Brush about $\frac{2}{3}$ cup over rolls in each pan. EACH PORTION: 1 Roll.

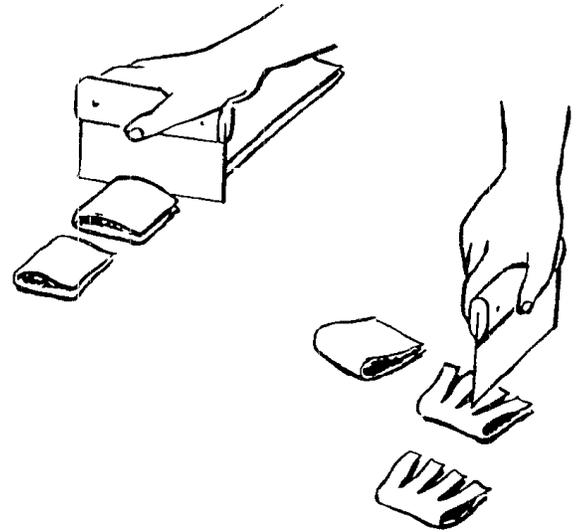


Figure 12

(OVER)

REVISION

Folded Dough Varieties--Continued

10. Snails (3 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36.
2. Roll each 4 lb 5 oz piece of dough into a rectangular sheet about 18 inches wide, 36 inches long, and $\frac{1}{4}$ inch thick. (For D-36-1, use 4 lb 2 oz pieces.)
3. Melt 12 oz ($1\frac{1}{2}$ cups) butter or margarine. Brush $\frac{1}{2}$ cup on each sheet of dough. Prepare 1 recipe Cinnamon Sugar Filling (Recipe No. D-42); sprinkle $1\frac{1}{2}$ cups over each sheet of dough.
4. Fold each sheet of dough in thirds lengthwise to make a strip, about 6 inches wide, 35 inches long, and $\frac{3}{4}$ inch thick.
5. Cut strips crosswise into 34 pieces about 1 inch wide (See Figure 13).
6. Twist pieces in one direction and then in opposite direction. Form snails by holding one end on greased pan and winding other end around and around loosely keeping roll flat (See Figure 13).
7. Place on lightly greased sheet pans in rows 4 by 8.
8. Prepare $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17); brush about $\frac{1}{4}$ cup on snails in each pan; let rise slightly.

9. Make slight depression with back of spoon in center of each snail. Use 2 cups jelly or jam; place about 1 tsp in each depression.
10. Proof at 90°F. to 100°F. until double in bulk.
11. Bake at 375°F. 20 to 25 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.
12. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46). Brush about $\frac{3}{4}$ cup on rolls in each pan. EACH PORTION: 1 Roll.

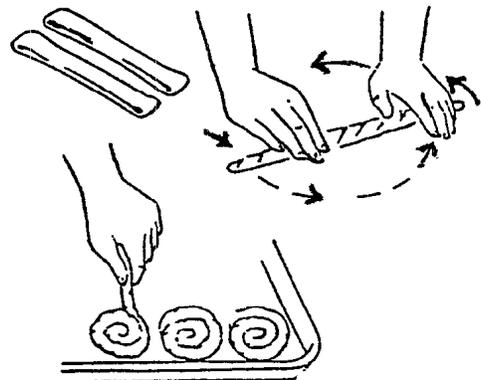


Figure 13

(CONTINUED)

GUIDE FOR SWEET DOUGH MAKE-UP

Folded Dough Varieties-- Continued

11. Bowknots, Chain Twists, Figure Eights, and "S" Shapes (3 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36.
2. Roll each 4 lb 5 oz piece of dough into a rectangular sheet about 18 inches wide, 36 inches long, and $\frac{1}{4}$ inch thick. (For D-36-1, use 4 lb 2 oz pieces.)
3. Fold each sheet of dough in thirds lengthwise to make a strip about 6 inches wide, 35 inches long, and $\frac{3}{4}$ inch thick.
4. Cut strips crosswise into 34 pieces about 1 inch wide (See Figure 13).
5. Twist pieces in one direction and then in opposite direction stretching to about 11 inches (See Figure 13).
6. Form into various shapes (See Figure 14). Place on lightly greased sheet pans in rows 4 by 8.
7. Prepare $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17); brush about $\frac{1}{4}$ cup on rolls in each pan.
8. Proof at 90°F. to 100°F. until double in bulk.

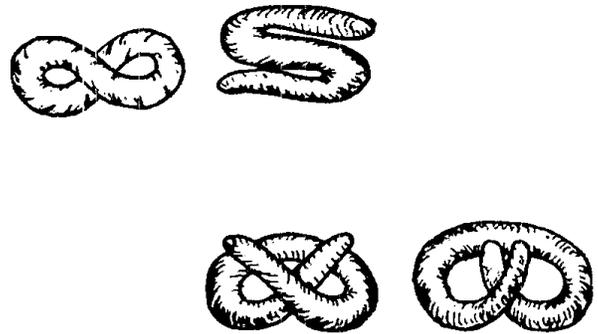


Figure 14

(OVER)

REVISION

Folded Dough Varieties--Continued

12. Cinnamon Twists

1. Follow Steps 1 through 6 of Recipe No. D-36.
2. Roll each 4 lb 5 oz piece of dough into a rectangular sheet about 18 inches wide, 36 inches long, and $\frac{1}{4}$ inch thick. (For D-36-1, use 4 lb 2 oz pieces.)
3. Melt 12 oz ($1\frac{1}{2}$ cups) butter or margarine. Brush $\frac{1}{2}$ cup on each sheet of dough. Prepare 1 recipe Cinnamon Sugar Filling (Recipe No. D-42); sprinkle $1\frac{1}{2}$ cups over each sheet of dough.
4. Fold each sheet of dough in thirds lengthwise to make a strip about 6 inches wide, 35 inches long, and $\frac{3}{4}$ inch thick.
5. Cut strips crosswise into 34 pieces about 1 inch wide (See Figure 15).
6. Twist pieces in one direction and then in opposite direction (See Figure 15).
7. Place on lightly greased sheet pans in rows 4 by 8.
8. Prepare $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17); brush $\frac{1}{4}$ cup on rolls in each pan.
9. Proof at 90°F. to 100°F. until double in bulk.
10. Bake at 375°F. 20 to 25 minutes or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.
11. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46). Brush about $\frac{3}{4}$ cup on rolls in each pan. EACH PORTION: 1 Roll.

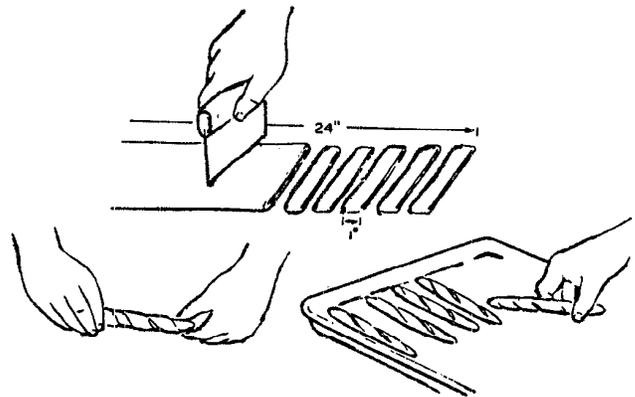


Figure 15

(CONTINUED)

GUIDE FOR SWEET DOUGH MAKE-UP

Wedge Roll-Up Varieties

13. Butterhorns (3 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36 except divide into 9-1 lb 7 oz pieces. (For D-36-1, divide into 9-1 lb 6 oz pieces.)
2. Roll each piece of dough into a rectangular sheet about 9 inches wide, 24 inches long, and about $\frac{1}{4}$ inch thick (See Figure 16).
3. Melt 12 oz ($1\frac{1}{2}$ cups) butter or margarine. Brush about 3 tbsps on each sheet of dough.
4. Cut each strip into 12 wedges about 4 inches wide at widest end (See Figure 16).
5. Roll up each wedge from wide edge to point (See Figure 16).
6. Place on lightly greased sheet pans in rows 4 by 8 with point end under roll; press firmly in place.
7. Proof at 90°F. to 100°F. until double in bulk.
8. Bake at 375°F. 20 to 25 minutes or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.
9. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46). Brush about $\frac{3}{4}$ cup on rolls in each pan. EACH PORTION: 1 Roll.

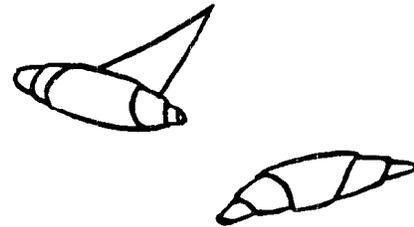
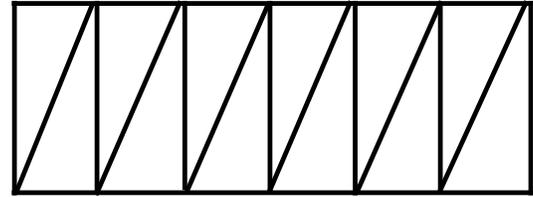


Figure 16

(OVER)

REVISION

Wedge Roll-Up Varieties--Continued

14. Crescents (3 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36 except divide in 9-1 lb 7 oz pieces. (For D-36-1, divide into 9-1 lb 6 oz pieces.)
2. Roll each piece of dough into a rectangular sheet about 9 inches wide, 24 inches long, and $\frac{1}{4}$ inch thick (See Figure 16).
3. Melt 12 oz ($1\frac{1}{2}$ cups) butter or margarine. Brush about 3 tbsps on each sheet of dough.
4. Cut each strip into 12 wedges about 4 inches wide at widest end (See Figure 16).
5. Roll up each wedge from wide edge to point. Shape each roll into a curve.
6. Place on lightly greased sheet pans in rows 4 by 8 with point end under roll; press firmly in place.
7. Proof at 90°F. to 100°F. until double in bulk.
8. Bake at 375°F. 20 to 25 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.
9. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46). Brush $\frac{3}{4}$ cup on rolls in each pan. EACH PORTION: 1 Roll.