

HOT ROLLS (ROLL MIX)

Yield 100

Portion 2 Rolls

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
264 cal	48 g	8 g	5 g	0 mg	416 mg	44 mg

Ingredient

ROLL,MIX
YEAST,ACTIVE,DRY
WATER

Weight

15 lbs
6-3/4 oz
1-3/4 lbs

Measure

1 cup
3-3/8 cup

Issue

Method

- 1 Prepare dough according to instructions on container.
- 2 PUNCH: Divide dough into 8-2 lb 14 oz pieces. Shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 3 Roll each piece into a long rope, about 32 inches, of uniform diameter about 2 inches thick. Cut rope into 25 1-3/4 oz pieces about 1-1/4 inch long.
- 4 MAKE-UP: Shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 5 PROOF: At 90 F. about 1 hour or until double in bulk.
- 6 BAKE: 15 to 20 minutes at 400 F. or in 350 F. convection oven for 10 to 15 minutes or until golden brown, on high fan, open vent.