

FRANKFURTER ROLLS

Yield 100

Portion 1 Roll

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
227 cal	37 g	6 g	6 g	0 mg	239 mg	18 mg

Ingredient

YEAST,ACTIVE,DRY
 WATER,WARM
 WATER,COLD
 SUGAR,GRANULATED
 SALT
 FLOUR,WHEAT,BREAD
 MILK,NONFAT,DRY
 SHORTENING,SOFTENED
 MILK AND WATER WASH

Weight

3-3/8 oz
 1-1/4 lbs
 1 lbs
 1 lbs
 2-1/8 oz
 9-2/3 lbs
 2-2/3 oz
 1-1/8 lbs

Measure

1/2 cup
 2-3/8 cup
 1-7/8 cup
 2-3/8 cup
 3-1/3 tbsp
 2 gal
 1-1/8 cup
 2-1/2 cup
 1/2 cup

Issue

Method

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir.
- 2 Place water in mixer bowl; add sugar and salt; stir until dissolved. Add yeast solution.
- 3 Combine flour and milk; add to liquid solution. Using dough hook, mix at low speed 1 minute or until flour mixture is incorporated into liquid.
- 4 Add shortening; mix 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 warm place, about 180 F., 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 8 2 lb 14 oz pieces. Shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 7 Roll 2-1/2-ounce pieces of dough into oblong rolls, 5 to 6 inches long.
- 8 Place on greased sheet pans in rows 4 by 9. Brush with 1/3 recipe Milk Wash, Recipe No. I 004 02 per 100 servings.
- 9 Proof at 90 F. until double in bulk.
- 10 Bake at 400 F. for 15 to 20 minutes or in a 350 F. convection oven for 10 to 15 minutes or until golden brown on high fan, open vent. Cool.