

BREADS AND SWEET DOUGHS No.D 035 00
ONION ROLLS

Yield 100

Portion 2 Rolls

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
312 cal	58 g	8 g	5 g	0 mg	428 mg	41 mg

Ingredient

YEAST,ACTIVE,DRY
 WATER,WARM
 WATER
 SUGAR,GRANULATED
 MILK,NONFAT,DRY
 SALT
 ONIONS,DEHYDRATED,CHOPPED
 WATER
 FLOUR,WHEAT,GENERAL PURPOSE
 SHORTENING,SOFTENED

Weight

3-3/8 oz
 1-1/3 lbs
 4-2/3 lbs
 1-1/4 lbs
 3-1/4 oz
 3-3/4 oz
 1-5/8 lbs
 4-1/8 lbs
 13-1/4 lbs
 1 lbs

Measure

1/2 cup
 2-1/2 cup
 2 qts 1 cup
 2-3/4 cup
 1-3/8 cup
 1/4 cup 2-1/3 tbsp
 3 qts 1 cup
 2 qts
 3 gal
 2-1/4 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 in mixer bowl. Add sugar, milk, and salt. Mix at low speed until smooth.
- 3 Soak and drain the dehydrated onions.
- 4 Add flour; mix at low speed. Add shortening, yeast solution, and onions; mix until well blended.
- 5 Mix at medium speed 15 minutes or until dough is smooth and elastic.
- 6 FERMENT: Cover. Set in warm place (80 F.) 2 hours or until double in bulk.
- 7 PUNCH: Let rest 20 minutes.
- 8 MAKE-UP: Shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 9 PROOF: Until rolls are double in bulk.
- 10 BAKE: At 425 F. 12 to 15 minutes or until done.