

BREADS AND SWEET DOUGHS No.D 036 08
SUGAR ROLLS

Yield 100

Portion 1 Roll

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
335 cal	56 g	6 g	10 g	36 mg	269 mg	18 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
YEAST,ACTIVE,DRY	6-3/4 oz	1 cup	
WATER,WARM	1 lbs	2 cup	
WATER	1-5/8 lbs	3 cup	
EGGS,WHOLE,FROZEN	1-1/4 lbs	2-1/4 cup	
SUGAR,GRANULATED	1-1/8 lbs	2-5/8 cup	
MILK,NONFAT,DRY	1-3/4 oz	3/4 cup	
SALT	1-7/8 oz	3 tbsp	
FLOUR,WHEAT,BREAD	7-7/8 lbs	1 gal 2-1/2 qts	
SHORTENING,SOFTENED	14-1/2 oz	2 cup	
BUTTER	1 lbs	2 cup	
SUGAR,GRANULATED	14-1/8 oz	2 cup	
VANILLA GLAZE		2-3/4 cup	

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, eggs, sugar, milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- 3 Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- 4 Add shortening; mix at low speed 1 minute. Continue mixing 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 a warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 3 pieces, 4 lb 5 oz each; shape into a rectangular piece. Let rest 10 to 20 minutes.
- 7 Roll out each 4 lb 5 oz piece of dough into a rectangular sheet, about 18 inches wide, 36 inches long, and 1/4 inch thick. (If using D 036 01, Sweet Dough Mix, use 4 lb 2 oz pieces).
- 8 Melt butter or margarine. Brush 1/2 cup on each sheet of dough.
- 9 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 the work table. Brush 2 tbsp butter or margarine on each roll.
- 10 Slice each roll into 34 pieces, about 1 inch wide, using dough cutter.
- 11 Press cut side of each slice in 14 ounces or 2 cups granulated sugar so that surface is well coated.
- 12 Place sugar side up on lightly greased sheet pans in rows 5 by 8.
- 13 Proof at 90 F. to 100 F. until double in bulk.
- 14 Bake at 375 F. for 20 to 25 minutes or until golden brown or in 325 F. convection oven 15 minutes on high fan, open vent. Cool.
- 15 Glaze, if desired, with 1 recipe Vanilla Glaze, Recipe No. D 046 00 per 100 portions. Brush about 1 cup on rolls in each pan.