

BREADS AND SWEET DOUGHS No.D 036 12
BEAR CLAWS

Yield 100

Portion 1 Roll

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
308 cal	53 g	8 g	7 g	87 mg	254 mg	48 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 tbsps	
FLOUR,WHEAT,BREAD	7-7/8 lbs	1 gal 2-1/2 qts	
SHORTENING,SOFTENED	14-1/2 oz	2 cup	
CHERRY FILLING (CORNSTARCH)		2 qts 1 cup	
EGG WASH		1 gal 3/4 qts	
VANILLA GLAZE		2-3/8 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 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 2 pound 2 ounce pieces; shape into a rectangular piece. Let rest 10 to 20 minutes. (If using D 036 01, Sweet Dough Mix, use 2 lb 1 oz pieces.)
- 7 Roll each piece of dough into a rectangular sheet about 5 inches wide, 44 inches long, and 1/3-inch thick.
- 8 Prepare Cherry Filling, Recipe No. D 041 00, Pineapple Filling, Recipe No. D 047 00, or Nut Filling, Recipe D 043 00. Spread 1-1/2 cups cherry or pineapple or 1-1/4 cups nut filling over center of each sheet of dough.
- 9 Fold dough over once, lengthwise; seal along edge by pressing firmly.
- 10 Cut dough into 17 2-1/2-inch pieces. Make 3 cuts, 3/4-inch in depth, on sealed side of each piece to form a claw.
- 11 Place on lightly greased sheet pans in rows 3 by 8. Spread claws slightly. Claws should not touch each other.
- 12 Prepare 1/4 Recipe Egg Wash, Recipe No. D 017 00. Brush 3 tablespoons on claws in each pan.
- 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 a 325 F. convection oven for 15 minutes on high fan, open vent. Cool.
- 15 Glaze, if desired, with 1 Recipe Vanilla Glaze, Recipe No. D 046 00. Brush about 2/3 cup over rolls in each pan.