

SNAILS

Yield 100

Portion 1 Roll

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
321 cal	54 g	6 g	9 g	29 mg	266 mg	20 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	
MARGARINE	12 oz	1-1/2 cup	
EGG WASH		3/4 cup	
JELLY	1-1/3 lbs	2 cup	
VANILLA GLAZE		2-1/2 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 3 pieces, 4 lb 5 oz each; shape into a rectangular piece. Let rest 10 to 20 minutes.
- 7 Roll 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. Prepare 1 recipe Cinnamon Sugar Filling, Recipe No. D 042 00; sprinkle 1-1/2 cups over each sheet of dough.
- 9 Fold each sheet of dough in thirds lengthwise to make a strip, about 6 inches wide, 35 inches long, and 3/4 inches thick.
- 10 Cut strips crosswise into 34 pieces about 1-inch wide.
- 11 Twist pieces in one direction and then in the opposite direction. Form snails by holding one end on greased pan and winding other end around and around loosely keeping roll flat.
- 12 Place on lightly greased sheet pans in rows 4 by 8.
- 13 Prepare 1/4 Recipe Egg Wash, Recipe D 017 00; brush about 1/4 cup on snails in each pan; let rise slightly.
- 14 Make slight depression with back of spoon in center of each snail. Use 2 cups of jelly or jam; place about 1 teaspoon in each depression.
- 15 Proof at 90 F. to 100 F. until double in bulk.
- 16 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.
- 17 Glaze, if desired, with 1 Recipe Vanilla Glaze, Recipe No. D 046 00. Brush about 3/4 cup on rolls in each pan.