

RETARDED SWEET DOUGH METHODS

Retarded sweet dough is yeast dough that is refrigerated for a period of time prior to baking. Refrigeration temperatures retard fermentation of the dough. The quality of the end product is not changed. Retarded sweet dough may be held in refrigeration below 40°F. as long as 24 hours.

Retarded sweet dough may be prepared using Sweet Dough (Recipe No. D-36). Two methods of preparation are:

Method 1

1. Follow Steps 1 through 4, Recipe No. D-36. Omit Steps 5 through 7.
2. FERMENT: Set in warm place (80°F.) about 50 to 55 minutes.
3. PUNCH: Divide dough into desired working-size pieces (See Recipe No. D-G-7; shape each piece into a smooth rectangular piece. Let rest 15 minutes.
4. MAKE UP: As desired. See Recipe No. D-G-7 for specific shapes.
5. Cover; refrigerate immediately.
6. When ready to use, remove from refrigeration; PROOF until pieces are double in bulk.
7. BAKE: See Recipe No. D-G-7 for specific shapes, baking times and temperatures.
8. FINISH: As desired.

NOTE: Made up pieces prepared by this method can be stored safely for about 60 hours at 32°F.

REVISION

(OVER)

Method 2

1. Follow Steps 1 through 3, Recipe No. D-36. Omit Steps 4 through 9.
2. FERMENT: Set in warm place (80°F.) about 50 to 55 minutes.
3. PUNCH: Divide dough into 3 pieces, about 4 lb 5 oz each (See Recipe No. D-G-7); shape each piece into a smooth rectangular piece. Let rest 15 minutes.
4. Flatten each piece; brush lightly with melted shortening or salad oil. Place on greased sheet pans; cover and refrigerate.
5. When ready to use, remove dough from refrigeration; make up as desired (See Recipe No. D-G-7). IT IS NOT NECESSARY TO BRING DOUGH TO ROOM TEMPERATURE BEFORE MAKE UP.
6. PROOF: Until pieces are double in bulk.
7. BAKE: See Recipe No. D-G-7 for specific shapes, baking times, and temperatures.
8. FINISH: As desired.