



School Roll Mix

Recommended Procedures

Prep

1. Pour 5 cups of hot water (**approx. 115° F**) in stand mixer bowl.
2. Add 3 oz. yeast and briefly whisk. Foam should appear as yeast activates.
3. Add 1 bag of school roll dry mix into water.

Mixing

1. Install dough hook on stand mixer.
Mix on medium for **3 minutes**.
2. Form pillow with dough and place on a lightly greased surface.



Proofing

1. Cover pillow loosely and set in warm area.
Proof until dough doubles in size. →
2. Once doubled, cut or pinch dough into:
1.25 oz. portions (for 1 oz. finished rolls)
2.25 oz. portions (for 2 oz. finished rolls)
3. Place portions onto greased baking sheet.
Place in warm area or proofer till dough portions double in size.

If Using Proofer

Set temp @ 80° - 90°
Humidity - 75%



Final Instructions

1. Bake @ **325°** in convection oven for **15-20** minutes, or until golden brown.
2. Remove from oven and brush with butter.

Yield: 55-60 Rolls

