



# School Roll Mix

## Recommended Procedures

### Prep

1. Pour 5 cups of hot water (**approx. 115° F**) in stand mixer bowl.
2. Add 1.5 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 @ 90°  
Humidity - 75%

Leave small  
space between  
dough portions



### Final Instructions

1. Bake @ **300°** in convection oven for **18-22** minutes, or until golden brown.  
*\*Oven temp & time adjustment may be necessary based on equipment.*
1. Remove from oven and brush with butter.

*Yield: 55-60 2 oz. rolls      100 1 oz. rolls*

