Yiel 100
Portion 1 Roll

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 289 cal | 47 g | 6 g | 9 g | 34 mg | 265 mg | 40 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| 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 |  |  |  | $1-1 / 4 \mathrm{lbs}$ | 2-1/4 cup |  |
| SUGAR,GRANULATED |  |  |  | 1-1/8 lbs | 2-5/8 cup |  |
| MILK,NONFAT,DRY |  |  |  | $1-3 / 4 \mathrm{oz}$ | 3/4 cup |  |
| SALT |  |  |  | $1-7 / 8 \mathrm{oz}$ | 3 tbsp |  |
| FLOUR,WHEAT, BREAD |  |  |  | 7-7/8 lbs | $1 \mathrm{gal} 2-1 / 2 \mathrm{qts}$ |  |
| SHORTENING,SOFTENED |  |  |  | $14-1 / 2 \mathrm{oz}$ | 2 cup |  |
| BUTTER |  |  |  | 1 lbs | 2 cup |  |
| CINNAMON SUGAR FILLING |  |  |  |  | 3 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 between 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 MAKE-UP: 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. Set aside remainder for use in Step 4.
9 Prepare 1 recipe Cinnamon Sugar Filling, Recipe No. D 04200 for 100 servings. Sprinkle 1-1/2 cups cinnamon sugar mixture over each sheet of dough.
10 Roll each piece tightly to make a long slender roll. Seal edges by pressing firmly. Elongate roll to 35 inches by rolling back and forth on work table. Brush 2 tablespoons of butter or margarine on each roll.
11 Slice each roll into 34 pieces about 1 inch wide, using dough cutter.
12 Place cut side down on lightly greased sheet pans in rows 5 by 8 .
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 325 F . convection oven 15 minutes on high fan, open vent. Cool.
15 Glaze, if desired, with 1 recipe Vanilla Glaze, Recipe No. D 04600 per 100 portions. Brush about 1 cup on rolls in each pan.

