

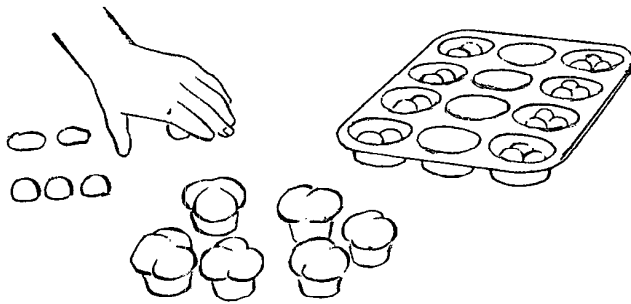
GUIDE FOR HOT ROLL MAKE-UP

Figure 1

1. Cloverleaf or Twin Rolls

1. Follow Steps 1 through 7 of Recipe No. D-33 or D-34.
2. Divide each dough piece into thirds for cloverleaf rolls or in halves for twin rolls.
3. Shape into balls by rolling with a circular motion on work table.
4. Place in greased muffin pans, (Figure 1). Each cup: 3 balls for cloverleaf or 2 for twin; brush with 4 oz ($\frac{1}{2}$ cup) melted butter or $\frac{1}{3}$ recipe Milk Wash (Recipe No. I-4-2).
5. Proof at 90°F. until double in bulk.
6. Bake at 400°F. 15 to 20 minutes or in 350°F. convection oven 10 to 15 minutes or until golden brown on high fan, open vent.
7. Brush with 4 oz ($\frac{1}{2}$ cup) melted butter (optional) immediately after baking. (EACH PORTION: 2 Rolls).

REVISION

2. Frankfurter Rolls

1. Prepare $\frac{2}{3}$ Recipe No. D-33 or D-34. Follow Steps 1 through 6.
2. Roll $2\frac{1}{2}$ oz pieces of dough into oblong rolls, 5 to 6 inches long.
3. Place on greased sheet pans in rows 4 by 9 (Figure 2). Brush with $\frac{1}{3}$ recipe Milk Wash (Recipe No. I-4-2) or $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17).
4. Proof at 90°F. until double in bulk.
5. Bake at 400°F. 15 to 20 minutes or in 350°F. convection oven 10 to 15 minutes or until golden brown on high fan, open vent. Cool. EACH PORTION: 1 Roll.

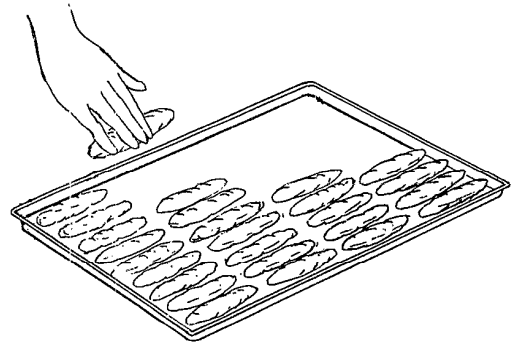


Figure 2

(OVER)

Frankfurter Rolls (Semi-Automatic Equipment)

1. Prepare $\frac{2}{3}$ Recipe No. D-33. Follow Steps 1 through 3; add $\frac{2}{3}$ oz ($1\frac{1}{2}$ tbs) bakery emulsifier to flour and milk. Follow Steps 4 and 5. Omit Steps 6 through 10.
2. Divide dough into 5 lb 1 oz pieces. Round; let rest 5 to 10 minutes.
3. Place each piece of dough into roll divider and rounding machine. Divide into 36 balls. Let rest 5 to 10 minutes.
4. Feed balls, one at a time, into a bread molder-sheeter machine with a $5\frac{5}{8}$ inch pressure dough plate.
5. Place on greased sheet pans in rows 4 by 7; brush with $\frac{1}{3}$ recipe Milk Wash (Recipe No. I-4-2) or $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17).
6. Proof at 90°F. about 30 minutes or until double in bulk.
7. Bake at 400°F. 15 to 20 minutes or in 350°F. convection oven 10 to 15 minutes or until golden brown on high fan, open vent. Cool.
8. Slice rolls partially through using bun slicer. EACH PORTION: 1 Roll.

3. Hamburger or Sandwich Rolls

1. Prepare $\frac{2}{3}$ Recipe No. D-33 or D-34. Follow Steps 1 through 6.
2. Shape $2\frac{1}{2}$ oz pieces of dough into balls by rolling with a circular motion on work table.
3. Place on greased sheet pans in rows 4 by 6.
4. When half-proofed, flatten with hand or small can to about $\frac{1}{2}$ inch thickness and $3\frac{1}{2}$ inch diameter (Figure 3); brush with $\frac{1}{3}$ recipe Milk Wash (Recipe No. I-4-2) or $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17).
5. Proof at 90°F. until double in bulk.
6. Bake at 400°F. 15 to 20 minutes in 350°F. convection oven 10 to 15 minutes or until golden brown on high fan, open vent. Cool. EACH PORTION: 1 Roll.

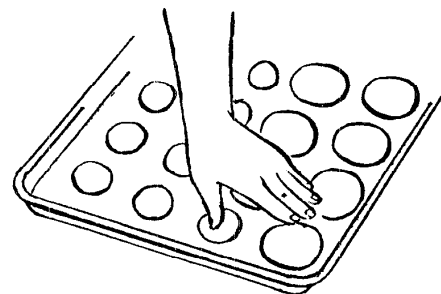


Figure 3

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GUIDE FOR HOT ROLL MAKE-UP**Hamburger Rolls (Semi-Automatic Equipment)**

1. Prepare $\frac{2}{3}$ Recipe No. D-33. Follow Steps 1 through 3; add $\frac{2}{3}$ oz ($1\frac{1}{2}$ tbsp) bakery emulsifier to flour and milk. Follow Steps 4 and 5. Omit Steps 6 through 10.
2. Divide dough into 5 lb 1 oz pieces. Round; let rest 5 to 10 minutes.
3. Place each piece of dough into roll divider and rounding machine. Divide into 36 balls. Let rest 5 to 10 minutes.
4. Place on greased sheet pans in rows 4 by 6.
5. Flatten with hand or small can to about $\frac{1}{2}$ inch thickness and $3\frac{1}{2}$ inch diameter; brush with $\frac{1}{3}$ recipe Milk Wash (Recipe No. I-4-2) or $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17).
6. Proof at 90°F. about 30 minutes or until double in bulk.
7. Bake at 400°F. 15 to 20 minutes or in 350°F. convection oven 10 to 15 minutes or until golden brown on high fan, open vent. Cool.
8. Slice rolls using bun slicer. EACH PORTION: 1 Roll.

REVISION

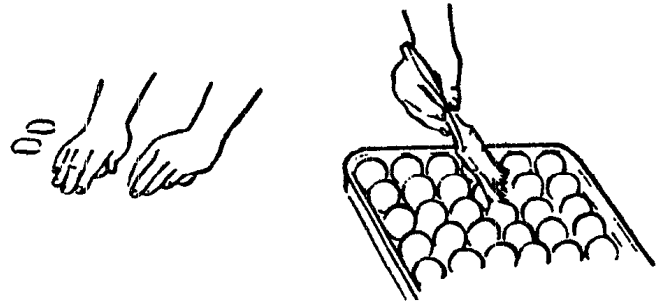


Figure 4

4. Pan, Cluster or Pull Apart Rolls

1. Follow Steps 1 through 7 of Recipe No. D-33 or D-34.
2. Shape $1\frac{1}{2}$ to 2 oz dough pieces into balls by rolling with a circular motion on work table.
3. Place on greased sheet pans in rows 6 by 9. Brush with 4 oz ($\frac{1}{2}$ cup) melted butter or $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17), (Figure 4).
4. Proof at 90°F. until double in bulk.
5. Bake at 400°F. 15 to 20 minutes or in 350°F. convection oven 10 to 15 minutes or until golden brown on high fan, open vent.
6. Brush with 4 oz ($\frac{1}{2}$ cup) melted butter (optional) immediately after baking. EACH PORTION: 2 Rolls.

(OVER)

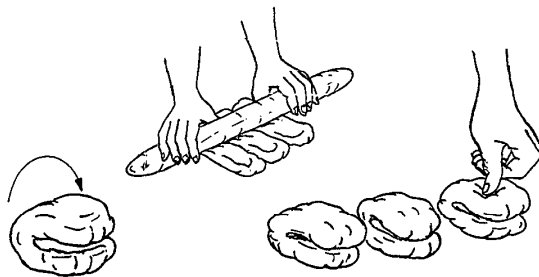


Figure 5

5. Parker House Rolls

1. Follow Steps 1 through 7 of Recipe No. D-33 or D-34.
2. Shape $1\frac{1}{2}$ to 2 oz dough pieces into balls by rolling with a circular motion on work table (Figure 4).
3. Cover with clean damp cloth; let rest 5 to 10 minutes.
4. Press center of each ball with a small rolling pin (Figure 5).
5. Brush with 4 oz ($\frac{1}{2}$ cup) melted butter; fold in half. Press edges together with thumb or palm of hand.
6. Place on greased sheet pans in rows 5 by 10; brush with 4 oz ($\frac{1}{2}$ cup) melted butter.
7. Proof at 90°F. until double in bulk.
8. Bake at 400°F. 15 to 20 minutes or in 350°F. convection oven 10 to 15 minutes or until golden brown on high fan, open vent. EACH PORTION: 2 Rolls.

D-G. BREADS AND SWEET DOUGHS No. 6(2)

6. Poppy Seed or Sesame Seed Rolls

1. Follow Steps 1 through 7 of Recipe No. D-33 or D-34.
2. Shape rolls as desired.
3. Place on greased sheet pans. Brush top of rolls lightly with water or $\frac{1}{6}$ recipe Egg White Wash (Recipe No. D-17-1). Use 3 oz ($\frac{3}{4}$ cup) poppy or sesame seeds; sprinkle top of roll with seeds (Figure 6).
4. Proof at 90°F. until double in bulk.
5. Bake at 400°F. 15 to 20 minutes or in 350°F. convection oven 10 to 15 minutes or until golden brown on high fan, open vent. EACH PORTION: 2 Rolls.

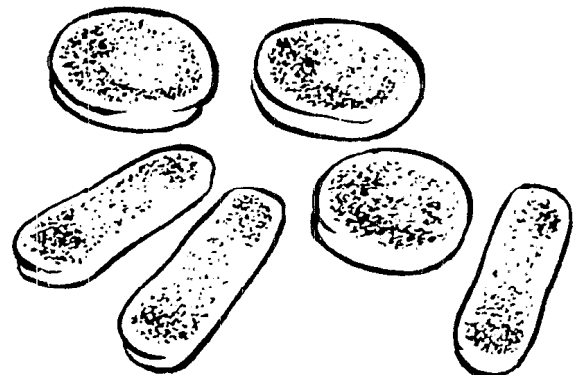


Figure 6