



BREAKFAST CLOVERLEAF ROLLS

Whole Grain Sub Rolls formed into muffins, and topped with Cinnamon Sugar.

Yield: Varies

INGREDIENTS

1 Each **RICH'S** PROOF & BAKE ROLL DOUGH WITH 51% WHOLE GRAIN MINI SUBMARINE (#11782)

1 Each Cinnamon sugar mixture

DIRECTIONS

- 1 Prior to Use: Keep product frozen at 0 to -10°F until ready to pan.
- 2 Remove frozen roll dough pieces from the case and place 12 on parchment-lined ½-sheet pan or 24 per full sheet pan 2 inches apart.
- 3 Cover the pan of frozen roll dough with a sheet of plastic sprayed with pan release oil and thaw in the cooler at 38-40° F overnight. May also be thawed at room temperature for 2 to 3 hours.
- 4 On baking day, remove the pans of thawed sub roll dough from the cooler and cut each dough into 3 equal pieces.

CHEF NOTES

EACH ROLL PROVIDES 2 OZ. EQ. WHOLE GRAIN SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS



- 5 Pinch each cut dough piece into a round and dip into vegetable oil. Next dip the oiled dough pieces in a cinnamon/sugar mixture.
- 6 Place 3 sugared dough pieces in greased muffin tins or fluted 4 oz. soufflé cups sprayed with pan release oil and placed on a sheet pan.
- 7 Place the pan in a proofer set at 85% humidity & 100°F OR place an oiled plastic cover on the pan of rolls and place them in the warmest part of the kitchen to rise until double in size.
- 8 Place in a 325°F convection oven and Bake for 12-15 minutes or until rolls are light golden brown.