



CHEESEBURGER POCKET

A fun version of cheeseburger wrapped in whole grain dough.

Yield: 1

INGREDIENTS

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

2 oz cooked ground beef

1 oz Shredded cheddar cheese

1 tbsp. Ketchup

1 tsp. Mustard

3 Each Dill Pickle Slices

DIRECTIONS

- 1 Store frozen dough 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. Remove the rack of dough from cooler and set at room temperature for 45 min. to warm and rise slightly.



- 4 Flatten the slightly proofed dough into a round about 4½ to 5 inches.
- 5 Combine cooked ground beef & shredded cheddar cheese and place in the center of the dough. Top with ketchup, mustard & dill pickle slices.
- 6 Brush the edges of the dough with water and bring edges up over the filling. Pinch edges to seal dough. Place with seam sides down on a lined sheet pan.
- 7 Place the pan of filled doughs in a preheated 325°F convection oven. Bake for 12-15 minutes or until crust is light golden brown and filling reaches 165°F.