



DINNER ROLLS

A warm, fluffy, fresh baked delight is what you can expect from these dinner rolls. Thaw, score, brush, and bake for a simple lunch that students will feel good about. Customize them in any way possible with honey butter, ranch seasoning, garlic and herbs, dried fruits, or any other way you can imagine.

Yield: 1 Dinner Roll

INGREDIENTS

1 Unit **RICH'S** NO PROOF 51% WHOLE GRAIN MINI
SUBMARINE DOUGH (#22260)

1 oz Butter or Garlic Flavored Spray (butterbuds)

1/4 tsp. Assorted Toppings or Seasoning Blends



DIRECTIONS

- 1 Store No Proof Roll Dough at 0°F to -10°F.
- 2 Remove the dough cluster from freezer and place on a parchment lined sheet pan sprayed with pan release spray. Keep dough covered with pan sprayed parchment paper or oiled plastic wrap throughout the building process to avoid dough drying out.
- 3 Allow dough to thaw for about 10-15 minutes (for best results, dough should be very cold when initially handling). Then use a dough cutter/bench scraper or sharp serrated knife to separate the dough cluster into individual pieces.
- 4 Cut dough in half vertically to make two even portions approximately 3" long. Place dough portions about 1/2" apart from each other onto a prepared baking sheet.
- 6 Mist/Spray the top of each roll with butter flavored spray (or water) then sprinkle with seasoning mixture or toppings evenly across the dough.
- 7 Cover and set aside. Allow dinner rolls to thaw completely at room temperature for about 2 hrs.
- 8 Bake until top, bottom, and sides of rolls are golden brown, and internal temp reaches 200°. Bake in a Conventional Oven at 375° for 8-10 minutes or a Convection Oven at 325° for 10-14 minutes.

- 10 Dinner Rolls may be held in a warmer at 145° until service or cooled and served at room temperature.
- 11 TOPPING SUGGESTIONS: Everything bagel seasoning, Garlic and Herbs with Cheese, Ranch Seasoning, Jalapeno/Banana Peppers, Tomato Basil, Dill Pickle Seasoning, Cornmeal, Honey Butter with Cinnamon, Roasted Sunflower Seeds/Pepitas, Dried Fruits/Craisins, Crushed Cereals, Rolled Oats.
- 5 Using a bread lame or serrated knife, score the dough in the center with a diagonal 1/4" deep cut.

CHEF NOTES

Each dinner roll provides 1.0 oz. eq. grain and for USDA Child Nutrition Food Based Breakfast or Lunch Menus
