



Recipe # 024

Wheat roll mix

(Original recipe)

Approximate servings	450 rolls
Portion size	1 roll

Ingredient	Amount
All purpose-flour	17 pounds
Whole wheat flour	8 pounds
White sugar	3 cups
Salt	¼ cup
Dry milk	3 cups
Yeast	1¼ cups
Vegetable oil	2¼ cups
Warm water	1¾ gallons

Method

- Pour all dry ingredients into floor mixer with a dough hook and mix until incorporated.
- Gradually add water and oil and mix until the dough is smooth, about 10 to 15 minutes.
- Leave to rise in a warm place for 30 minutes.
- Get trays with lips on them and grease as many as needed to fit 450 Clementine-sized rolls.
- Tear off small pieces of the dough and rub them between your index finger and thumb so the dough is stretched and smooth. Shape into rolls - they should be just smaller than a Clementine and bigger than a golf ball - and place snugly on the trays
- Put trays in warmer set to 110°F until the rolls have doubled in size.
- Bake in 350°F oven until deep brown on top, be sure to rotate trays if oven heat is uneven.