

**SWEET DOUGH**

YIELD: 100 Portions (3 to 5 Pans)				EACH PORTION: 1 Roll	
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 375°F. Oven	
PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
2.37 7.57	Yeast, active, dry Water, warm (105°F. to 110°F.)	5 oz. . . . 1 lb. . . .	1 cup. . . 2 cups. .	. . . . . . . . . .	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
11.35 9.46 8.99 1.58 .95	Water. . . . . Eggs, whole, beaten Sugar, granulated Milk, nonfat, dry Salt. . . . .	1 lb 8 oz 1 lb 4 oz 1 lb 3 oz 3 <sup>1</sup> / <sub>3</sub> oz. . 2 oz. . . .	3 cups. . 2 <sup>1</sup> / <sub>4</sub> cups (12 eggs) 2 <sup>2</sup> / <sub>3</sub> cups 3/4 cup. . 3 tbsp. . .	. .	2. Place water, eggs, sugar, milk and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
50.16	Flour, wheat, bread, sifted	6 lb 10 oz	6 <sup>1</sup> / <sub>2</sub> qt. .	. . . . .	3. Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.

REVISION

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
7.57	Shortening, softened	1 lb. . . . .	2 cups. . . . .	. . . . .	4. Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78°F. to 82°F.
100.00		13 lb 3 <sup>1</sup> / <sub>3</sub> oz			

**METHOD FOR HANDLING MIXED DOUGH**

5. FERMENT: Cover. Set in warm place (80°F.) about 1<sup>1</sup>/<sub>2</sub> hours or until double in bulk.
6. PUNCH: Divide dough into 3 pieces, 4 lb 5 oz each; shape into a rectangular piece. Let rest 10 to 20 minutes.
7. MAKE-UP AND BAKING: See Guide for Sweet Dough Make-Up (Recipe No. D-G-7).

**VARIATION**

1. SWEET DOUGH (SWEET DOUGH MIX): Omit Steps 1 through 4. Use 9 lb (2-No. 10 cn) Sweet Dough Mix, 3 oz (10 tbsp) active dry yeast and 1<sup>3</sup>/<sub>4</sub> qt water. Prepare dough according to instructions on container. Follow Step 5. In Step 6, divide dough into 3 pieces, 4 lb 2 oz each. Follow Step 7.