

HOW TO MAKE

Hawaiian-Style Pull-Apart Rolls

MADE WITH

Superior #28 Sweet Dough Base

ITEM NUMBER

#60086

DIRECTIONS

- Incorporate all ingredients on 1st speed for 4 minutes.
- Mix on 2nd speed until dough is smooth and fully developed
- Bulk Ferment for 15 minutes
- Divide dough to desired weight and round
- Place rolls on a parchment lined sheet pan
- Proof for 45 – 60 Minutes
- Brush tops of rolls with egg wash
- Bake for ± 15 minutes at 350-370°F until fully baked or internal temperature is 205°F

TIPS

- When placing rolls on the sheet pan leave less than 1" in between rolls to ensure they touch after baking
- For square sides on the outer rolls use a sheet pan extender



RECIPE

Patent Flour	75%
Pastry Flour	25%
Water	60%
Fresh Yeast	6%
Superior #28 Sweet Dough Base	28%
Total	194%

