

Spelt Parker House Rolls



Ingredients:

- **(f) 2.27 kg Ardent Mills Refined Spelt Flour**
- 62.8 g Instant Yeast
- 245.2 g Granulated Sugar
- 50.7 g Salt
- 270.5 g Butter, Room Temperature
- 1.43 kg Whole Milk
- 314.6 g Egg
- 440.8 g Butter, Melted

Total: 5.08 kg 224.0%

Directions:

In the bowl of a mixer with a paddle attachment, combine all ingredients except for the melted butter and mix until the dough comes together. Switch to a hook attachment and mix for another 7 to 8 minutes or until the dough is smooth on medium speed. Place the dough in a greased container and allow it to rise for about an hour and a half.

Transfer the dough to a lightly greased work surface and divide into 420-gram portions. Cover all but one portion and set aside. Working with one portion of the dough roll out to an 8-inch by 15-inch rectangle. Brush the dough with the melted butter (there will be left over butter for the other portions of the dough and the top of the finished rolls). Cut the dough in half lengthwise to make two 4-inch by 15-inch rectangles. Working with one rectangle at a time, fold it lengthwise leaving $\frac{1}{2}$ -inch of the lower layer of dough giving you a rectangle of dough $2\frac{1}{4}$ -inch by 15-inch. Repeat with the other piece of dough. Cut each rectangle crosswise into five 3-inch pieces, equaling a total of 10 folded rolls. Flip the rolls over so the seam side is down and place in a greased half sheet pan.

Repeat steps 4 through 6 with another portion of the dough that was set aside in step 3 to total 20 rolls. Arrange the rolls in the pan with the longer side of the roll going down the longer side of the pan. One half sheet pan will fit 20 rolls. Repeat with all portions of dough until all rolls are formed. Cover and let rise for about 45 minutes or until they are puffy. They will not be doubled. Preheat a conventional oven to 350F. Bake for 20 to 25 minutes or until they are golden brown and feel set. Remove and brush with the remaining melted butter. Pull apart to serve.

Yield: Approx. 110 Rolls

Made in a test kitchen that may use the following allergens: Soy, Dairy (Milk), Wheat, Egg, Peanuts, Tree Nut, Fish and Shellfish.