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TESTED RECIPES



Bread Class Recipes

by Don Dickey

Dinner Rolls Edition

***Textbook for Breadmaking
Beginner to Advanced***

BREAD STICKS

1½ C	354 g	Warm Water (120°~130°F)
2 TBS	25 g	Sugar
4¾ C	570 g	All-Purpose Flour (approx)
1 TBS	9 g	Instant Yeast
1 TBS	9 g	Salt (DC kosher)
4 TBS	57 g	Butter, softened (½ stick)
2 TBS	21 g	Semolina for dusting pans
½ tsp	3 g	Garlic Salt (optional)



- Measure warm water into a large mixing bowl.
- Mix in sugar and 2 C of flour; stir briskly until smooth.
- With batter temperature under 110°F, mix in yeast.
- Optionally, let batter rest 15~30 minutes (autolyse) while sponge develops.
- Mix in salt and butter; mix in 2 C of flour, one at a time.
- Mix in additional flour, ¼ C at a time, until dough starts to release from bowl.
- Dust dough and counter lightly with flour and turn dough out.
- Knead until dough is smooth and elastic, adding flour only as necessary.
- Shape dough into a tight ball.
- Rise, covered, in a lightly oiled bowl until doubled in bulk.
- Fold dough on itself a few times and knead briefly.
- Preheat oven to 400°F while you continue with the recipe.
- Prepare sheet pan with parchment (optional); sprinkle pan with semolina.
- Using bench scraper, divide dough into 16 equal pieces.
- Roll each piece into a ½-inch diameter rope and place on prepared pan.
- Space ropes about ½-inch apart so they won't rise into each other.
- Spray ropes lightly with oil (PAM).
- Rise, covered, until almost but not quite doubled.
- Bake 15~18 minutes until golden and just done; do not over-bake.
- Optionally, brush with melted butter and sprinkle with garlic salt.
- Enjoy warm or cool on a wire rack before storing.

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- Recipe Tips •
- Add roasted garlic to the dough for added flavor
 - without the bite of regular garlic. Try roasted garlic
 - slices pulverized with mortar and pestle or purchase
 - granulated roasted garlic from your favorite purveyor.
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EASY POTATO ROLLS

2 C	472 g	Warm Water (120°~130°F)
½ C	33 g	Instant Potato Flakes
¼ C	17 g	Instant Dry Milk
2 TBS	25 g	Sugar (or Honey)
1 TBS	11 g	Instant Yeast
¼ C	55 g	Oil or Softened Butter
1 large	50 g	Egg, beaten (optional)
1 TBS	11 g	Salt (DC kosher)
5 C	600 g	All-Purpose Flour (approx)
1 TBS	11 g	Semolina for dusting pans



- Mix potato flakes into warm water in a large mixing bowl.
- Mix in milk, sugar and 1 C of flour; stir briskly until smooth.
- With batter temperature under 110°F, mix in yeast.
- Optionally, let batter rest 15~30 minutes (autolyse) while sponge develops.
- Mix in oil, egg, and salt; mix in 3 C of flour, one at a time.
- Mix in additional flour, ¼ C at a time, until dough starts to release from bowl.
- Dust dough and counter lightly with flour and turn dough out.
- Knead until dough is smooth and elastic, adding flour only as necessary.
- Rise, covered, in a lightly oiled bowl until doubled in bulk.
- Preheat oven to 375°F while the dough rises.
- Prepare sheet pan with parchment (optional); sprinkle pan with semolina.
- Fold dough on itself a few times and knead briefly.
- Divide dough in half and then divide each half into 8 pieces.
- Shape each piece into a smooth ball.
- Dust the tops lightly with flour.
- Place shaped rolls on the prepared pan.
- Allow rolls to rise, covered, until not quite double, about 20 minutes.
- Bake to golden and done, about 15 minutes.
- Enjoy warm or cool on a wire rack before storing.

KNOTTED DINNER ROLLS

1½ C	354 g	Warm Water (120°~130°F)
¼ C	17 g	Instant Dry Milk
¼ C	50 g	Sugar
6 C	720 g	All-Purpose Flour (approx)
1 TBS	11 g	Instant Yeast
1 TBS	11 g	Salt (DC kosher)
2 large	100 g	Eggs, beaten
1 large	19 g	Egg Yolk, beaten (reserve white)
2 TBS	25 g	Shortening
2 TBS	28 g	Butter (soft)
2 TBS	21 g	Semolina for dusting pans
1 large	30 g	Egg White, beaten with 1 tsp Water
1 TBS	10 g	Poppy or Sesame Seeds (optional)



- Warm eggs in hot tap water while you continue.
- Measure warm water into a large mixing bowl.
- Mix in milk, sugar and 2 C of flour; stir briskly until smooth.
- With batter temperature under 110°F, mix in yeast.
- Optionally, let batter rest 15~30 minutes (autolyse) while sponge develops.
- Mix in salt, 2 eggs + 1 yolk (beaten), shortening, and butter.
- Mix in 3 C of flour, one at a time.
- Mix in additional flour, ¼ C at a time, until dough starts to release from bowl.
- Dust dough and counter lightly with flour and turn dough out.
- Knead until dough is smooth and elastic, adding flour only as necessary.
- Rise, covered, in a lightly oiled bowl until doubled in bulk.
- Fold dough on itself a few times and knead briefly.
- Preheat oven to 375°F while you continue with the recipe.
- Prepare sheet pan with parchment (optional); sprinkle pan with semolina.
- Divide dough into 16 equal size pieces.
- Roll pieces into ropes about 12 inches long.
- Tie a simple overhand knot in a rope.
- Flip each end around the rope again, one over and the other under.
- Press the ends together to complete the knot.
- Place knotted roll on prepared pan.
- Repeat knotting process with other ropes.
- Rise until almost but not quite double (20~30 minutes).
- For shiny finish: brush with egg wash and sprinkle with seeds if desired OR
- For a soft finish, brush with melted butter.
- Bake 15~20 minutes until golden and just done; do not over-bake.
- Enjoy warm or cool on a wire rack before storing.

ONION RYE DINNER ROLLS

1¼ C	305 g	Milk, scalded
4 TBS	57 g	Butter (1/2 stick)
2 TBS	42 g	Honey
½ C	118 g	Water
1 TBS	10 g	Instant Yeast
1 TBS	10 g	Salt (DC kosher)
2 TBS	18 g	Caraway Seeds
⅓ C	60 g	Onion, minced
1½ C	180 g	Rye Flour
3¼ C	390 g	Bread Flour (approx)
1 TBS	11 g	Semolina for dusting pans
Wash	optional	Egg beaten with 1 TBS Water



- Scald milk in saucepan or microwave to 180°F; do not burn.
- Add butter to hot milk; stir to melt.
- Mix in honey and water; adjust temp to 120°F as required.
- Transfer liquids to a large (warmed) mixing bowl.
- Mix in 2½ C of bread flour; stir briskly until smooth.
- With batter temperature under 110°F, mix in yeast.
- Optionally, let batter rest 15~30 minutes (autolyse) while sponge develops.
- Mix in salt, seeds (if desired), and onion.
- Mix in rye flour.
- Mix in bread flour (~ ½ C) until dough starts to release from bowl.
- Dust dough and counter with last ¼ C bread flour and turn dough out.
- Knead until dough forms a smooth ball, adding flour only as necessary.
- Rise, covered, in an oiled bowl until doubled in bulk.
- Fold dough on itself a few times; divide in half.
- Prepare sheet pan with parchment (optional); sprinkle pan with semolina.
- Roll dough into ropes; cut each rope into 12 equal size pieces.
- Shape dough into smooth round balls; place onto prepared pans.
- Allow dough to rise, covered, until almost but not quite doubled.
- Preheat oven to 400°F while dough rises.
- Optionally, brush rolls with egg wash just before baking.
- Bake 18~20 minutes until nicely browned and done.
- Transfer to a wire rack; serve warm.

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• Recipe Tip •
• Caraway seeds aren't for everyone! •
• If you don't like them, leave them out. •
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PAPOSECOS

Portuguese Rolls

2 C	472 g	Warm Water (120°~130°F)
5½ C	660 g	All-Purpose Flour (approx)
1 TBS	13 g	Sugar
1 TBS	10 g	Instant Yeast
1 TBS	10 g	Salt (DC kosher)
1 TBS	13 g	Shortening or Lard
2 TBS	21 g	Semolina for dusting pans



- Measure warm water into a large mixing bowl.
- Mix in sugar and 3 C of flour; stir briskly until smooth.
- With batter temperature under 110°F, mix in yeast.
- Optionally, let batter rest 15~30 minutes (autolyse) while sponge develops.
- Mix in salt and shortening.
- Mix in 2 C of flour, one cup at a time.
- Mix in additional flour, ¼ C at a time, until dough starts to release from bowl.
- Dust dough and counter lightly with flour and turn dough out.
- Knead until dough is smooth and elastic, adding flour only as necessary.
- Rise, covered, in a lightly oiled bowl until doubled in bulk.
- Preheat oven to 450°F while dough rises.
- Prepare sheet pan with parchment (optional); sprinkle pan with semolina.
- Fold dough on itself a few times and knead briefly.
- Divide dough into 10~12 equal size pieces.
- Using palm of hand, roll pieces into balls and flatten into 4-inch rounds.
- Using edge of hand, make crease in middle of rounds.
- Fold sides in to middle and pinch ends to form slight points.
- Place rolls about 2-inches apart on prepared pan.
- Dust rolls lightly with flour.
- Rise, covered, until almost but not quite doubled, ~30 minutes.
- Bake 15~20 minutes until done.
- Rolls should sound hollow when tapped on bottom.
- Enjoy warm or cool on a wire rack before storing.

Recipe Tips

- This is a great simple recipe for beginners, and it makes authentic rolls. Make them any size you want; big ones are good for burger buns. Within a batch, however, shape them approximately the same size so they will all finish baking at the same time.

DIMPLED ROLLS

French & Belgian Style

1 C	244 g	Milk
1 C	236 g	Water
1 TBS	12 g	Sugar
2¾ C	330 g	Bread Flour
1 TBS	10 g	Instant Yeast
1 TBS	10 g	Salt (DC kosher)
2¼ C	270 g	All-Purpose Flour (approx)
2 TBS	21 g	Semolina or flour for pan



- Combine water and milk and warm to 120°~130°F.
- Transfer warm liquids into a large mixing bowl.
- Mix in sugar and bread flour to create a batter.
- With batter temperature under 110°F, mix in yeast.
- Let batter rest for 15~30 minutes (autolyse) while sponge develops.
- Mix salt into batter.
- Beat in 2 C of A-P flour, 1 C at a time; mix until well incorporated.
- Mix in additional flour, 2 TBS at a time, until dough starts to release from bowl.
- Dust dough and counter lightly with flour and turn dough out.
- Knead until dough is smooth and elastic, adding flour only as necessary.
- Shape dough into a tight ball.
- Rise, covered, in a lightly oiled bowl until doubled in bulk.
- Preheat oven to 450°F while the dough rises.
- Prepare sheet pan with parchment (optional); sprinkle pan with semolina.
- Fold dough on itself a few times and knead briefly.
- Divide dough in half and then divide each half into 8 pieces.
- Shape each piece into a smooth elongated ball.
- Dust the tops lightly with flour before creasing.
- Using a wooden spoon's handle, press a deep crease in the top of each piece.
- Place shaped and creased rolls on the prepared pan.
- Allow rolls to rise, covered, until not quite double, about 20 minutes.
- Bake to golden and done, about 15 minutes.
- Mist oven with water twice during the first 5~7 minutes.
- Enjoy warm or cool on a wire rack before storing.

Recipe Tips

- When dimpling these rolls, don't go all the way through, just far enough to make a deep crease.
- Widen the crease slightly so it remains after rising.

PETIT PAINS AU LAIT

French Milk Rolls

1½ C	366 g	Warm Milk (120°-130°F)
¼ C	50 g	Sugar
1 TBS	10 g	Instant Yeast
1 TBS	10 g	Salt (DC kosher)
6 TBS	85 g	Butter, softened (¾ stick)
4¼ C	510 g	All-Purpose Flour (approx)
2 TBS	21 g	Semolina or flour for pan
2 TBS	30 g	Milk for glazing



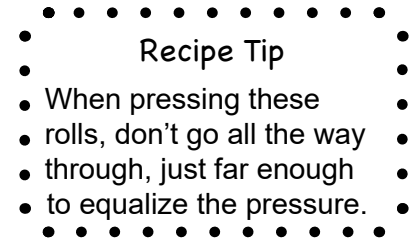
- Warm milk and transfer into a large mixing bowl.
- Mix in sugar and 2 C of flour to create a batter.
- With batter temperature under 110°F, mix in yeast.
- Let batter rest for 15~30 minutes (autolyse) while sponge develops.
- Mix salt and butter into batter, approximately 1 TBS at a time.
- Beat in 2 C of flour, 1 C at a time; mix until well incorporated.
- Mix in additional flour, 2 TBS at a time, until dough starts to release from bowl.
- Dust dough and counter lightly with flour and turn dough out.
- Knead until dough is smooth and elastic, adding flour only as necessary.
- Shape dough into a tight ball.
- Rise, covered, in a lightly oiled bowl until doubled in bulk.
- Preheat oven to 375°F while the dough rises.
- Prepare sheet pan with parchment (optional); sprinkle pan with semolina.
- Fold dough on itself a few times and knead briefly.
- Divide dough in half and then divide each half into 8 pieces.
- Shape each piece into a smooth ball and place on prepared pan.
- Cut a cross in the top of each ball using sharp scissors or a serrated knife.
- Use 3 cuts: one across the top, then cut the first cut in half on each side.
- Allow rolls to rise, covered, until not quite double, about 20 minutes.
- Brush rolls with milk just before baking.
- Bake to golden and just done, about 15~18 minutes; do not over-bake.
- Enjoy warm or cool on a wire rack before storing.

Recipe Tip

- To make into long rolls, divide each half into 4~6
- pieces. First shape into round balls, then roll back and
- forth forming rolls 4~5 inches long with tapered ends.
- Slash the tops 2~3 times before baking.

SCOTTISH MORNING ROLLS

1½ C	354 g	Warm Water (120°~130°F)
⅓ C	23 g	Instant Dry Milk
1 TBS	10 g	Instant Yeast
1 TBS	10 g	Salt (DC kosher)
4 C	480 g	All-Purpose Flour (approx)
2 TBS	21 g	Semolina



- Measure warm water into a large mixing bowl.
- Mix in milk and then 2 C flour to create a batter.
- With batter temperature under 110°F, mix in yeast.
- Let batter rest for 15~30 minutes (autolyse) while sponge develops.
- Mix in salt and then 1½ C flour, half at a time, until well incorporated.
- Mix in additional flour, ¼ C at a time, until dough starts to release from bowl.
- Dust dough and counter lightly with flour and turn dough out.
- Knead until dough is smooth and elastic, adding flour only as necessary.
- Rise dough, covered, in a lightly oiled bowl until doubled in bulk.
- Prepare sheet pan with parchment (optional); sprinkle pan with semolina.
- Fold dough on itself a few times and knead briefly to de-gas.
- Divide dough into 10 equal size pieces (about 85 g each).
- Shape each piece into a flat 3x4-inch oval or 3½-inch round.
- Place rolls on the prepared pan.
- Allow rolls to rise, covered, until not quite double, about 20 minutes.
- Preheat oven to 400°F while the dough rises.
- Press each roll lightly in center with 3 fingers to even surface.
- Brush rolls with milk and dust with coarse flour.
- Bake to golden and done, about 15 minutes.
- Enjoy warm or cool on a wire rack before storing.



PARKER HOUSE ROLLS

2 large	38 g	Egg Yolks
1½ C	366 g	Very Warm Milk (140°F)
⅓ C	67 g	Sugar
1 TBS	10 g	Instant Yeast
2 tsp	7 g	Salt (DC kosher)
6 TBS	85 g	Butter, softened (¾ stick)
5 C	600 g	All-Purpose Flour (approx)
2 TBS	28 g	Butter, melted (for glazing)



- Warm eggs in hot tap water while you continue.
- Measure warm milk into a large bowl.
- Mix in sugar and 2 C of flour to create a batter.
- With batter temperature under 110°F, mix in yeast.
- Let batter rest for 15~30 minutes (autolyse) while sponge develops.
- Separate eggs: yolks for this recipe and whites for other recipes.
- Beat yolks; then mix yolks into batter.
- Mix salt and 6 TBS butter into batter, approximately 1 TBS at a time.
- Beat in 2 C of flour, 1 C at a time; mix until well incorporated.
- Mix in additional flour, ¼ C at a time, until dough starts to release from bowl.
- Dust dough and counter lightly with flour and turn dough out.
- Knead until dough is smooth and elastic, adding flour only as necessary.
- Shape dough into a tight ball.
- Rise, covered, in a lightly oiled bowl until doubled in bulk.
- Preheat oven to 375°F while the dough rises.
- Prepare 9x13 baking pan with parchment; spray with release (PAM).
- Fold dough on itself a few times and knead briefly.
- Divide dough in half and then divide each half into 12 pieces.
- Shape each piece into a smooth ball and place in prepared pan.
- Allow rolls to rise, covered, until not quite double, 20~30 minutes.
- Brush rolls with butter just before baking.
- Bake to golden and just done, about 15~18 minutes; do not over-bake.
- Optionally, brush with butter again just before serving.
- Enjoy warm or cool on a wire rack before storing.

above photo by Tony Musano