

Buttermilk SweetDough Mix

This dough is light, rich and works well in just about any pastry. It's the dough I turn to most often when I need some pastry dough quick.

Double Batch about 24 pastries	Ingredient	Single Batch, about 12 pastries
7 cups, 980 g	All-purpose flour, 100%	3 ½ cups, 490 g
1 ½ Tbsp, 14 g	Yeast, 1.4%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Salt, 2%	¾ Tbsp, 11 g
½ cup, 75 g	Buttermilk powder, 8%	¼ cup, 38 g
¼ cup, 50 g	Sugar, 5%	2 Tbsp, 25 g
4, 192 g	Large eggs, slightly beaten, 20%	2, 96 g
8 Tbsp (1 quarter), 113 g	Butter, melted, 12%	4 Tbsp, 56 g
2 ¼ cup, 533 g	Water, heated to 105-115 degrees, 54%	1 cup plus 2 Tbsp, 267 g

Place the flour, yeast, salt, buttermilk powder and sugar in a large bowl and stir together. Form a cup in the middle and add the eggs, butter and water and stir until smooth. Leave covered at room temperature for 2 hrs then refrigerate OR refrigerate immediately and wait at least 12 hours to use the dough.