

Soft Dinner Rolls or Buns

Double Batch (about 24 rolls)	Ingredient	Single Batch (about 12 rolls)
6 ¼ cups, 875 g	All-purpose flour, 87%	3 cups plus 2 Tbsp, 438 g
½ cup, 65 g	Whole wheat flour, 6%	¼ cup, 33 g
½ cup, 71 g	Cornmeal, 7%	¼ cup, 36 g
1 ½ Tbsp, 14 g	Yeast, 1.4%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Kosher salt, 21%	¾ Tbsp, 11 g
2 Tbsp, 13 g	Sugar, 1%	1 Tbsp, 7 g
2/3 cup, 42 g	Instant mashed potato flakes, 4%	1/3 cup, 21 g
¼ cup, 56 g	Butter, melted, 6%	2 Tbsp, 28 g
2 cups, 474 g	Water, 47%	1 cup, 237 g
1 cup, 245 g	Milk, 24%	½ cup, 123 g

Stir together the dry ingredients in a large bowl until well mixed. Heat the water and milk together to 110 degrees and stir into the dry ingredients along with the melted butter. Stir dough with a large wooden spoon until well mixed then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for 2 hours then refrigerate OR refrigerate immediately and wait at least 12 hours until using.

Buns

Stretch and fold a single batch of dough 3-4 times then divide the dough into 8 pieces for large buns, 16 pieces for slider buns. Stretch the the outer dough over the tuck it under the piece of dough many times to form a smooth dome of dough. Place on a cookie sheet lined with parchment paper and allow to rise in a draft-free area for 30-45 minutes while the oven warms up. Preheat the oven to 450 degrees and beat an egg with 2 Tbsp water. Just prior to placing in the oven, score each bun once or twice then brush with the egg-water mixture. Sprinkle with large grained salt, sesame or poppy seeds if desired. Bake for 20-25 minutes then cool on a wire rack.

Crescent Rolls

Remove 1/3 of a double batch of dough and on a well floured silicone mat roll out to about ¼ “ thickness to form an approximately 10” circle. Brush the rolled out dough with 3 Tbsp melted butter, then cut into 8 wedges. Roll the wedges from the wide end into crescents and place on an ungreased cookie sheet. Cover with plastic wrap and allow to rise at room temperature for 30-45 minutes while the oven preheats. Preheat the oven to 450 degrees then turn down to 400 degrees when placing the rolls in the oven. Bake for 18-20 minutes then remove to a wire rack to cool.