

## Whole Wheat Pastry Dough

Double Batch, about 24 pastries	Ingredient	Single Batch, about 12 pastries
4 cups, 560 g	All-purpose flour, 59%	2 cups, 280 g
3 cups, 390 g	Whole wheat flour, 41%	1 ½ cups, 195 g
1 ½ Tbsp, 14 g	Yeast, 1.5%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Salt, 2%	¾ Tbsp, 11 g
¼ cup, 85 g	Molasses, 9%	2 Tbsp, 43 g
8 Tbsp (1 stick), 113 g	Butter, melted, 12%	4 Tbsp, 56 g
4 eggs, 192 g	Eggs, 20%	2 eggs, 96 g
16 oz , 484 g	Sour cream, 51%	8 oz, 242 g
About ¾ cup, 184 g	Milk, 19%	About 3/8 cup, 92 g

In a large bowl, combine the flours, yeast and salt. Make a cup in the dry ingredients and add the molasses, melted butter and eggs. Place the sour cream into a 4 cup glass measure then add enough milk to bring the volume up to 2 1/2 cups. Warm the sour cream-milk mixture to 105-115 degrees. . Add the sour cream-milk mixture and stir until well mixed. Cover and allow to rise at room temperature for about 2 hours, then refrigerate OR refrigerate immediately and wait at least 12 hours to use dough.