

## Chef's Tips & Tricks: Roll Dough Like a Pro



- **Storage & Thawing**
  - Keep dough frozen at 0°F or below until ready to pan for proofing.
  - Thawing options:
    - Refrigerator: Hold pan overnight at 40°F for 10–12 hours.
    - Room temperature: Thaw dough pieces before proofing. Lightly brush or spray dough balls. Cover to prevent drying.
- **Proofing**
  - Proof dough at 110°F in a proof box.
  - Proof for approximately 1 hour, or until dough has doubled in size.
- **Pan Preparation**
  - Lightly brush muffin pans or sheet pans with liquid margarine or vegetable oil spray. Alternatively, use parchment paper for easy release.
- **Panning Dough**
  - Place one frozen dough piece in each muffin cup. Lightly brush or spray dough balls.
  - Space evenly, about 1-1.5" between each dough piece.
- **Baking**
  - Standard Oven:
    - Preheat: 375°F
    - Bake Time: 12–15 minutes
  - Convection oven:
    - Preheat: 350°F
    - Bake Time: 6–8 minutes
- **Finishing Touch**
  - Brush lightly with butter or liquid margarine immediately after removing from the oven for added flavor and shine.

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