

## Spelt Parker House Rolls



### Ingredients:

- **(f) 2.27 kg Ardent Mills Organic Spelt Flour**
- 62.8 g Instant Yeast
- 245.2 g Granulated Sugar
- 50.7 g Salt
- 270.5 g Butter, Room Temperature
- 1.43 kg Whole Milk
- 314.6 g Egg
- 440.8 g Butter, Melted

### Directions:

In the bowl of a mixer, add all ingredients except for the melted butter. Using a paddle attachment, mix on low speed until the dough comes together. Switch to a hook attachment on medium speed and mix for another 7 to 8 minutes or until the dough is smooth. Place the dough in a covered greased container and allow it to rise for about an hour and a half at room temperature. Transfer the risen dough to a lightly floured work surface and divide into eleven 420g portions. Cover all but one portion with plastic wrap and set aside.

Take one portion and roll it out to an 8" x 15" rectangle. Brush the top of the dough with some of the melted butter (Leave enough butter for the remaining portions and to top the finished rolls). Cut the rectangle of dough in half lengthwise to make two, 4" x 15" rectangles. Working with just the first half, fold it lengthwise leaving ½" of the lower layer of dough giving you a rectangle of dough 2 ¼" x 15". Repeat with the second half of dough. Next, cut each (2 ¼" x 15") rectangle crosswise into five, 3" pieces, equaling a total of 10 folded rolls. Flip the rolls over so the seam side is down and place in a greased half sheet pan.

Repeat the buttering, folding, and cutting process with each remaining 420g portion until all rolls are formed. Arrange the rolls in a half-sheet pan with the longer side of the roll going down the long side of the pan. The pan should fit 20 rolls, yielding 5 ½ (half-sheet) pans filled with rolls. Cover each pan with plastic wrap and let rise for about 45 minutes or until they are puffy. They will not be doubled. Preheat a conventional oven to 350° F. Bake for 20 to 25 minutes or until they are golden brown and feel set. Remove and brush with the remaining melted butter. Pull apart to serve.

**Yield: Approx. 110 Rolls**

**Made in a test kitchen that may use the following allergens: Soy, Dairy (Milk), Wheat, Egg, Peanuts, Tree Nut, Fish and Shellfish.**