

Math for Culinary Professionals

Soft Yeast Dinner Rolls¹ – yields 64 (1.25 oz. each)

Active dry yeast	2 oz.		
Water (temperature controlled)	1.5 lbs.		
Bread flour	2.75 lbs.		
Salt	1 oz.		
Granulated sugar	4 oz.		
Nonfat dry powder milk	2 oz.		
Shortening	2 oz.		
Unsalted butter, softened	2 oz.		
Eggs	3.2 oz.		
Egg wash	As needed		

To apply the baker's percentage: In this example, we would like 8 ounces of flour

Active dry yeast		8 oz. x	oz.
Water (temperature controlled)		8 oz. x	oz.
Bread flour		8 oz. x	oz.
Salt		8 oz. x	oz.
Granulated sugar		8 oz. x	oz.
Nonfat dry powder milk		8 oz. x	oz.
Shortening		8 oz. x	oz.
Unsalted butter, softened		8 oz. x	oz.
Eggs		8 oz. x	oz.
Egg wash			

¹ Labensky, Sarah R., Martel, Priscilla, Damme, Eddy Van, On Baking: Soft Yeast Dinner Rolls recipe, (New Jersey, Prentiss Hall, 2009) 192

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