

## Commercial Recipe:

### Danish Mix Instructions

#### DANISH RECIPE:

##### Ingredients:

Mix: 50 lb

Water (variable): 18 lb

Liquid Whole Egg 4 lb

Yeast\* (compressed): 3 lb 8 oz

Shortening: 2 lb 8 oz

**Directions:** \*If using dry yeast, use manufacturer's suggested usage & temperature.

1. Using dough hook, blend mix, water, egg, and yeast 1 minute on low speed.
2. Mix 6 minutes on medium speed.
3. Roll in shortening.
4. Fold: (3) 3-folds with 20 minute rest between each roll.

Retard overnight for best results.

Dough Temperature: 65-70°F.

Scale: 12 lb 8 oz pieces

Bake - Conventional Oven: 360-375°F. Rack Oven: 335-350°F.

#### SWEET DOUGH RECIPE:

##### Ingredients:

Mix: 50 lb

Water (variable): 19 lb

Yeast\* (compressed): 3 lb

**Directions:** \*If using dry yeast, use manufacturer's suggested usage & temperature.

1. Mix all ingredients 1 minute on low speed, then 15-18 minutes on medium speed

Divide dough into bun pans.

Retard overnight for best results.

Dough Temperature: 80°F.

Bake - Conventional Oven: 360-375°F. Rack Oven: 335-350°F.



Please Scan QR code for more information.