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Frozen Roll Doughs



Bridgford Frozen Roll Dough is so easy to pan, proof and bake – for baskets of flavorful rolls every time!

Each case of Bridgford Roll Dough has clearly printed heating instructions in English and Spanish. The case is lined with a moisture protection plastic bag for optimum quality.



1 PAN

Remove desired number of trays from the product case, and arrange rolls on a greased or lined sheet pan, approximately ½ to 1-inch apart.

Lightly brush tops with melted butter or spray with vegetable oil spray.



2 PROOF

Let the rolls rise to double in size at room temperature for 3 hours, or in a proof box set to 90-100°F at 80-85% humidity for 1 hour.



3 BAKE

Bake in a preheated 325° convection oven (375° conventional) for approximately 12-15 minutes, or until golden brown.



4 BRUSH

Carefully remove pan of rolls from the oven and lightly brush the tops with melted butter or margarine.



5 SERVE

Transfer rolls onto a cooling rack for 20 minutes. Rolls may be placed into a basket as a serving suggestion.



Roll Doughs are available in White, Honey Wheat, French, Bavarian Dark and Sweet Yeast Steakhouse Style.

Bridgford Frozen Roll Doughs will help you create unique, flavorful and profitable bread service. Make a great first impression by serving Fresh Baked Rolls!



Individual Rolls

For a Round Shaped Roll, place one roll in each cavity of a muffin pan, let rise and bake. Serve as is, or slice for slider rolls!



Pull-Apart Rolls

For delightful Pull-Apart Rolls, place two (1 oz.) rolls in the cavity of a muffin pan (if using 1.5 or 2 oz. rolls, cut each roll in half), let rise and bake. For variety, brush dough with egg wash, sprinkle with rosemary and coarse sea salt prior to baking!



Cloverleaf Rolls

To serve as fun Cloverleaf Rolls, divide each 1.5 or 2 oz. roll into three pieces, place in the cavity of a muffin pan, let rise and bake!



Skillet Pull-Apart Rolls

Use a Mini Cast Iron Skillet for special presentation! Arrange four rolls in a lightly greased skillet, let rise and bake! For variety, brush dough with egg wash, and sprinkle with herbs of choice or coarse sea salt for extra flavor and elegance.



Garlic Knots

For delicious Garlic Knots, slightly stretch each roll dough piece into a rope and tie into a knot. Place on a prepared baking sheet, approximately 2-3 inches apart. Brush with garlic butter, let rise and bake!



Variety Basket

Serve your customers the highest quality, fresh baked rolls, and you'll save money too! Bridgford Roll Doughs - the best value in foodservice today!

Insist on the brand that has served America's foodservice establishments since 1932
Bridgford, the Fresh-Baked Idea Company!®

PRODUCT DESCRIPTION	Product Code	Case Count and Weight	GTIN
ROLL DOUGHS "Proof & Bake"			
Parkerhouse White Yeast Roll Dough, Tray Pk.	6198	240/1.0 oz.	1-00-47500-00258-2
Homestyle Golden Yeast Roll Dough, Tray Pk.	6160	240/1.0 oz.	1-00-47500-00476-0
Old South Sweet Dinner Roll Dough, Bag Pk.	6166	4/60/1.0 oz.	1-00-47500-01117-1
Parkerhouse White Yeast Roll Dough, Bag Pk.	6196	4/60/1.0 oz.	1-00-47500-00257-5
Parkerhouse Honey Wheat Yeast Roll Dough, Tray Pk.*	6153	240/1.0 oz.	1-00-47500-00569-9
White Yeast Roll Dough, Tray Pk.	6149	180/2.0 oz.	1-00-47500-00613-9
White Ranch Yeast Roll Dough, Tray Pk.	6150	240/1.5 oz.	1-00-47500-00259-9
Honey Wheat Ranch Yeast Roll Dough, Tray Pk.*	6152	240/1.5 oz.	1-00-47500-00260-5
French Ranch Yeast Roll Dough, Tray Pk.	6154	240/1.5 oz.	1-00-47500-00261-2
Bavarian Dark Ranch Yeast Roll Dough, Tray Pk.	6156	240/1.5 oz.	1-00-47500-00319-0
Crusty Semolina Roll Dough, Tray Pk.	6164	240/1.5 oz.	1-00-47500-01198-0
New! Island Sweet Roll Dough, Bag Pk.	6578	4/30/2 oz.	1-00-47500-01711-1
New! Island Sweet Roll Dough, Tray Pk.	6579	240/1.5 oz.	1-00-47500-01692-3

SWEET YEAST & BAKERY ROLL DOUGHS "Proof & Bake"

White Bakery Yeast Roll Dough, Layer Pk.	6725	240/1.5 oz.	1-00-47500-00320-6
White Bakery Yeast Roll Dough, Layer Pk.	6763	180/2 oz.	1-00-47500-00515-6
Honey Wheat Yeast Bakery Roll Dough, Layer Pk.*	6730	240/1.5 oz.	1-00-47500-00321-3
Honey Wheat Yeast Bakery Roll Dough, Layer Pk.*	6731	360/1 oz.	1-00-47500-01079-2
White Whole Wheat Honey Roll Dough, Layer Pk.*	6734	360/1.0 oz.	1-00-47500-01584-1
Honey Wheat Yeast Bakery Roll Dough, Layer Pk.*	6735	180/2 oz.	1-00-47500-00323-7
Honey Wheat Yeast Bakery Roll Dough, Layer Pk.*	6736	288/1.25 oz.	1-00-47500-00725-9
White Whole Wheat Honey Roll Dough, Layer Pk.*	6737	180/2 oz.	1-00-47500-01251-2
Honey Wheat Sandwich Roll Dough, Layer Pk.*	6738	150/2.4 oz.	1-00-47500-01404-2
Cracked Wheat Honey Roll Dough, Layer Pk.*	6755	180/2 oz.	1-00-47500-00378-7
Homestyle Sweet Yeast Roll Dough, Layer Pk.	6759	240/1.5 oz.	1-00-47500-01219-2
Sweet Yeast Steakhouse Roll Dough, Layer Pk.	6764	288/1.25 oz.	1-00-47500-00622-1
Sweet Yeast Steakhouse Roll Dough, Layer Pk.	6768	240/1.5 oz.	1-00-47500-00574-3
Sweet Yeast Steakhouse Roll Dough, Layer Pk.	6767	180/2 oz.	1-00-47500-00542-2
Sweet Yeast Steakhouse Roll Dough, Layer Pk.	6765	150/2.4 oz.	1-00-47500-00394-7
Sweet Yeast Steakhouse Roll Dough, Layer Pk.	6766	120/3 oz.	1-00-47500-00561-3

**Ideal for School Food Service*

Visit us at bridgford.com/foodservice for more recipe ideas.
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