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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!



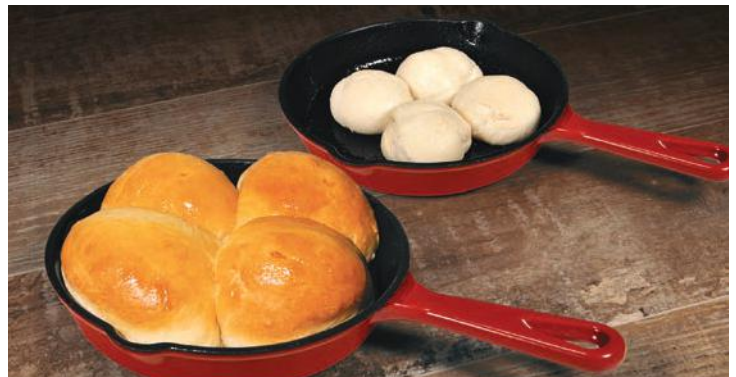
#### **Pull-Apart Rolls**

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
<b>ROLL DOUGHS "Proof &amp; Bake"</b>			
Parkerhouse White Yeast Roll Dough, Tray Pk.	6198	240/1.0 oz.	1-00-47500-00258-2
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 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
<b>New!</b> Island Sweet Roll Dough, Bag Pk.	6578	4/30/2 oz.	1-00-47500-01711-1
<b>New!</b> Island Sweet Roll Dough, Tray Pk.	6579	240/1.5 oz.	1-00-47500-01692-3
<b>SWEET YEAST &amp; BAKERY ROLL DOUGHS "Proof &amp; Bake"</b>			
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
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](https://bridgford.com/foodservice) for more recipe ideas.  
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