

Name of Recipe: Chocolate Chip Scones**Method: Biscuit****Yield: 19.620 kg**

Ingredient	U.S.	Metric	Baker's %	Conversion	Cost	Notes
AP flour	0# - 6 oz	0.175 kg	100.0%			
baking powder	0# - 0.25 oz	0.006 kg	3%			
Salt	0# - 0.35 oz	0.001 kg	0.7%			
Granulated sugar	0# - 2.12 oz	0.060 kg	33%			
Whole milk	0# - 2.12 oz	0.060 kg	33%			
Whole Eggs	0# - 0.88 oz	0.025 kg	14%			
Unsalted butter	0# - 4.13 oz	0.117 kg	67%			Very cold diced
Chocolate chips	0# - 6 oz	0.175 kg	100%			May be reduced by half for cost purposes - yield will change
Total	1# - 5.84 oz	0.619 kg	286.5%			

Directions:**Combine the milk and eggs well with a hand whisk in a pourable pitcher****Combine the dry ingredients, excluding chocolate chips, well on 1st speed with paddle****Cut the butter into the dry until the size of peas****Add the chocolate chips****Add the milk and eggs on 1st speed until just combined****Flatten into appropriate thickness on a parchment lined sheet pan - may do a round 0.5" thick****Cut into desired sized triangles, 8 to 12 per disc, separate the wedges so they have plenty of room to expand in the oven****Bake****425°F (reduce heat for convection oven)****Egg wash (optional)****Sprinkle with sanding sugar or granulated sugar (optional)****Bake until golden, do not overbake**

Name of Recipe: Lemon Wafer Cookies - Gisslen

Formula Yield: 1.881 kg

Ingredient	U.S.	Metric	Baker's %	Conversion	Cost	Notes
Butter	1# - 0 oz	0.500 kg				Unsalted
Sugar	0# - 12 oz	0.375 kg				Granulated
Lemon zest	0# - 0.75 oz	0.025 kg				
Salt	0# - 0.25 oz	0.008 kg				
Baking soda	0# - 0.25 oz	0.008 kg				
Eggs	0# - 4 oz	0.125 kg				
Milk	0# - 2 oz	0.060 kg				
Lemon juice	0# - 1 oz	0.030 kg				
Pastry flour	1# - 8 oz	0.750 kg				All - purpose flour will also work well
Total	3# - 12 oz	1.881 kg				

Directions: Creaming Method

1. Place butter, lemon zest, and salt in mixing bowl and cream for 5 minutes on speed 2
2. Add the eggs in two or three additions, scrape well
3. On speed 1, add alternately the pastry flour with the milk and lemon juice in thirds
4. Mix until just completely combined - do not overmix
5. Portion with a pastry bag or appropriate scoop, flatten slightly
6. Bake 375°F (reduce heat for convection oven)
7. Cookies should be lightly golden around the edges with almost no color on the tops
8. May dust or dredge in powdered sugar while quite warm or may be left plain

Name of Recipe: Soft Yeast Butter Rolls – On Baking Labensky

Formula Yield: 1.360 kg

Ingredient	U.S.	Metric	Baker's %	Conversion	Cost	Notes
SAF yeas	0# - .85 oz	0.024 kg	3.3%			
Water	0# - 13.75 oz	0.390 kg	54.5%			
Bread Flour	1# - 9 oz	0.715 kg	100%			
Salt	0# - 0.56 oz	0.016 kg	2.3%			
Granulated sugar	0# - 2.25 oz	0.065 kg	9%			
NFMS	0# - 1.125 oz	0.032 kg	4.5%			
Shortening	0# - 1.125 oz	0.032 kg	4.5%			
Unsalted butter, softened	0# - 1.125 oz	0.032 kg	4.5%			
Eggs	0# - 1.9 oz	0.054 kg	7.5%			
Total	2.98 pounds	1360	190%			
Egg wash	As needed					
Seed if desired						

Variations:

This dough is a great workhorse. Use for hamburger or hotdog buns, or the dough for cinnamon rolls – sugar and fat may be increased. May replace the shortening with butter. Add herbs

Directions: SDMM

- 1. Place all of the ingredients in the bowl of mixer**
- 2. Mix on 1st speed for 3 minutes, check for hydration**
- 3. Knead 8 to 10 minutes – full gluten development 77°F desired dough temp**
- 4. Ferment for 1 hour or until doubled in volume**
- 5. Degas and divide as directed**
- 6. Preshape**
- 7. Bench rest**
- 8. Shape and pan**
- 9. Proof until double in size**
- 10. Egg wash if desired**
- 11. Bake 400°F**
- 12. Look for desired color on rolls (you know that I prefer them darker rather than lighter), or an internal temperature of 200°F for larger loaves**