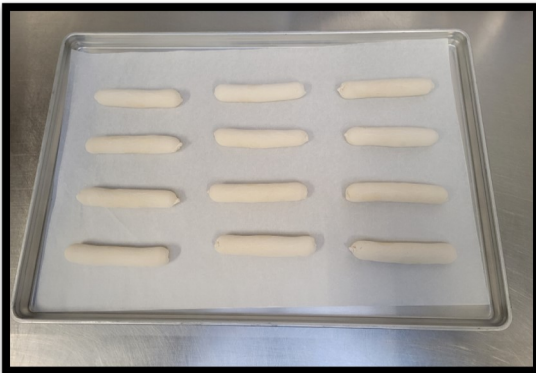


# #216 SUB BUNS

Piece Weight: 2.75 oz

Case Count: approx. 144



## Setup

1. PLACE FROZEN BUNS ON A LINED PAN 4 X 3. (OPTIONAL: FOR HEARTH-BAKED LOOK DUST PAN AND BUNS WITH CORNMEAL.)
2. THAW ROLLS IN A REFRIGERATOR OVER NIGHT OR AT ROOM TEMPERATURE FOR AT LEAST ONE HOUR. COVER COMPLETELY TO PREVENT DRYING.

## Proofing

3. PLACE BUNS IN PROOF BOX WITH SETTINGS AT 100 DEGREES, MOIST BUT NOT STEAMY. LET RISE FOR 1 HOUR OR UNTIL DESIRED SIZE.

## Baking

4. BAKE AT 380-420 DEGREES FOR 12 TO 20 MINUTES OR UNTIL BUNS ARE GOLDEN BROWN, (FOR CRISPIER CRUST: BAKE WITH STEAM IN OVEN, OR BAKE LONGER AT COOLER TEMPERATURE.)

## Packaging

5. LET COOL, THEN PACKAGE.