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Rediscover Wheat

Quick Raisin Granola
Breakfast Rolls

2011 National Festival of Breads Champion Recipe

Work in teams of two

Makes 18 rolls

Quick Raisin Granola *Breakfast Rolls*

STEP # 1: PREPARE DOUGH

1. Measure: 1 cup Raisin bran cereal
1 cup Granola Cereal

Place cereal in plastic bag; use back of spoon to crush cereals.
Pour into large mixing bowl and save bag for later use.

2. Add: 1 ½ cups very warm water (120°F.) Check the temperature.
1 package (2 ¼ teaspoons) fast-rising yeast
2 tablespoons unsalted butter, room temperature
2 tablespoons packed brown sugar
Stir with spoon.

3. Add: 1 tablespoon ground cinnamon
2 tablespoons nonfat dry milk powder
1 teaspoon salt
1 tablespoon honey
Stir with spoon.

4. Add: 1 1/3 cups white whole wheat flour
½ cup buttermilk, room temperature
½ cup raisins or 3 snack packages
Stir with spoon until well blended and all flour is stirred in.

5. Add: 1 cup bread flour and stir until well blended
Add 1 cup more bread flour and stir
Gradually add ½ cup bread flour until slightly sticky dough forms

6. Sprinkle flour on plastic cutting board or clean table top. Turn dough onto work surface.

STEP # 2: KNEAD DOUGH, COVER & REST

1. Take turns kneading dough 5 – 7 minutes, using small sprinkles of flour only if needed.
Knead = flatten dough, fold over ½ of dough, press; turn one-quarter turn, repeat over and over until dough feels soft and smooth.



2. Round dough in a ball and cover with bowl.
Let dough rest for 10 minutes.
3. Make the egg white topping for the rolls while you wait:
 - Break egg and separate yolk from white. Beat white with fork until frothy.
 - Measure 1 cup granola cereal into plastic bag and crush with back of spoon.

STEP #3: DIVIDE DOUGH AND SHAPE

1. Shape rested dough into 12-inch log and divide in half.
2. Each baker gets half of the dough. Cut each half in 9 equal pieces.
3. Shape each piece by gently pulling and pinching dough to underneath side.
4. Hold bottom of roll with fingers and dip in beaten egg white and crushed granola cereal, lightly pressing granola into rolls. (Tip: cut open bag to easily dip rolls in granola.)
5. Line baking sheet with parchment paper. Space rolls 2 inches apart on pan. (4 rolls x 4 rolls + 2 rolls on end)
6. Using pencil, write baker's name on parchment paper.

STEP #4: PROOF AND BAKE

1. Lightly cover rolls with plastic wrap. Let rise until doubled, about 40 minutes in a warm location or use proofing oven at 105°F, 85% Relative Humidity, if available.
2. Bake rolls in preheated 350° - 375°F oven 17-20 minutes or until golden brown.
3. Remove rolls from pan and cool on wire racks.

STEP #5: SHARE

- Each Baker will package:
7 rolls to share with others in their community or donate to a bake sale, and 2 rolls to eat or take home to enjoy.

