



CINNAMON SUGAR DOUGHNUTS

Pastry Chef Taylor Barbet

THE INGREDIENTS

Flour 375 g

Salt 3 g

Icing Sugar 50 g

Yeast 10 g

Milk 100 g

Eggs 3

Butter 60 g

Frying Oil

Cinnamon Sugar

THE METHOD

1. In a small bowl combine flour, salt and icing sugar.
2. Warm milk to 23°C (or room temperature) and whisk in yeast.
3. NOTE: this is to be done if you haven't used your yeast before or for a while to check if it is still alive. If you are sure of your yeast you can add it directly to your dry ingredients.
4. Once foaming, add dry ingredients to the stand mixer bowl, fitted with the dough hook.
5. Add milk and eggs. Starting on low, incorporating all the ingredients then turn mixer to medium and mix till dough is smooth.
6. Add softened butter gradually while mixer is on second speed. Mix dough until it comes back together and looks smooth and even "like skin" (can take several minutes). Allow to rest before rolling out.
7. Roll out dough approximately ½ inch thick cut into desired shapes, let rest 30 min or till doubled in size. (this time will always vary depending on environment conditions so allow for more proofing in colder weather)
8. Heat oil in fryer or heavy bottomed pan to 350°F. Cook for about 2-3 minutes, depending on size of doughnuts, or until golden brown. Move
9. fried doughnut to drain on paper towels or wire rack. Toss in cinnamon sugar while doughnuts are still warm.



HOMEMADE DINNER ROLLS

Pastry Chef Taylor Barbet

THE INGREDIENTS

Flour 750 g

Salt 6 g

Icing sugar 70 g

Yeast 20 g

Milk 200 g

Eggs 5

Butter 120 g

Egg wash

Desired toppings (sea salt, sesame seeds, poppy seeds, dehydrated garlic, be creative!)

THE METHOD

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5. Add milk and eggs. Starting on low, incorporating all the ingredients then turn mixer to medium and mix till dough is smooth.
6. Add softened butter gradually while mixer is on 2nd speed. Mix dough until it comes back together and looks smooth and even "like skin" (can take several minutes). Allow to rest before rolling out.
7. Separate dough into even sizes and shape into desired form.
8. Allow to double in size, egg wash and season with toppings.
9. Bake at 350F until a dark golden brown.

