

Our Homemade Whole Wheat Rolls



Step 1: The ingredients are measured and weighed out according to the recipe.

Step 2: The ingredients are combined and mixed in a large stand mixer.





Step 3: After the ingredients are mixed and kneaded in the large mixer, the dough is brought to the baking table.

Step 4: The dough is then rolled into logs and cut into 2 ounce rolls. Our bakers weigh every few rolls to make sure that they are 2 ounces. If they are too large or too small, the roll is incorporated back into the large mound of dough.



Step 5: This pan of rolls is ready to go into the proofer to rise.

Step 6: While in the proofer, the rolls will rise and double in size.



Step 7: After rising in the proofer, the rolls are baked in the oven.

Step 8: The final product: perfectly baked, delicious and nutritious whole wheat rolls!

