



# 15 DIFFERENT WAYS TO SHAPE BREAD ROLLS



# SWEET YEAST DOUGH RECIPE

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## Ingredients

- 500-550g sifted flour
  - 250 ml warm milk
  - 7g dry active yeast
  - 100g sugar
  - ½ tsp salt
  - 2 eggs at room temperature
  - 50g melted butter
  - 20g vegetable oil
  - 1 tsp vanilla extract
- In a clean bowl mix the warm milk, dry yeast, 1 tbsp of sugar and give it a stir.
  - Add about 7 tablespoons of flour and stir again. Set it in a warm place for 15-20 minutes.
  - Transfer the yeast mixture to the mixing bowl of a stand mixer, add salt, sugar, one whole egg and one egg white. Save the egg yolk for later. Add vanilla extract, melted butter and start mixing the dough.
  - When all the ingredients are incorporated, add about half of the flour to the mixture, change the whisk attachment to a hook attachment and start kneading the dough, adding the rest of the flour gradually. The dough should turn out very soft and slightly sticky.
  - Dip your hand in vegetable oil and collect all the dough in the bowl.
  - Coat a clean bowl with the rest of the vegetable oil and place the dough inside. Cover the bowl with a lid or plastic wrap and set aside in a warm place for 1-1.5 hours.
  - Knead the dough for a minute in order to deflate it and expel all the gases.
  - Transfer the dough onto the work surface and divide the dough into 12-16 pieces. To make sure that all the buns are the same size, use a kitchen scale to divide the dough. Roll each piece into a ball and cover with a plastic wrap.



# FILLING OPTIONS

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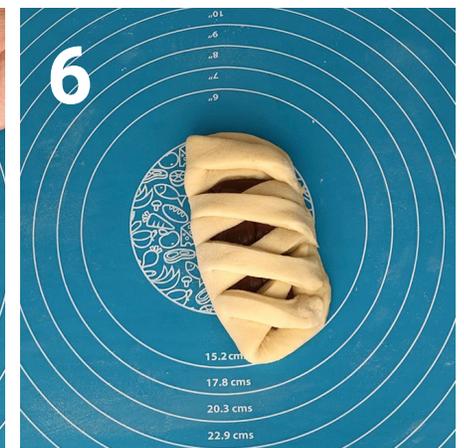
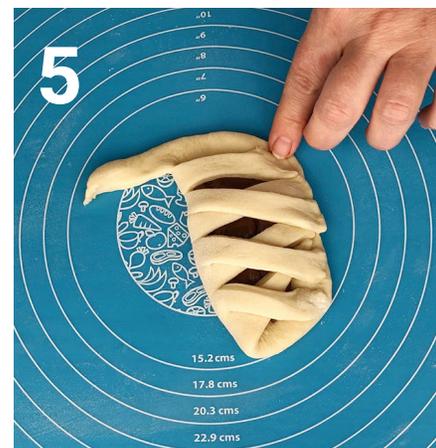
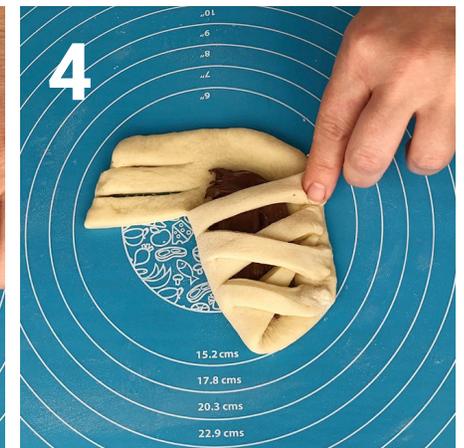
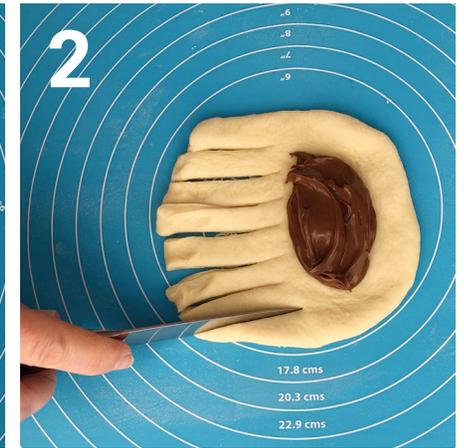
**The following options can be used as a filling for sweet rolls:**

- Melted Butter/Vegetable Oil + Sugar
- Melted Butter/Vegetable Oil + Sugar + Cinnamon
- Fresh Fruits + Sugar + Cornstarch
- Cooked Apples + Sugar + Cornstarch + Lemon Juice
- Lemon Curd/Orange Curd/Pastry Cream
- Cooked Condensed Milk
- Chocolate Paste Nutella
- Peanut Butter Spread
- Farmer Cheese + Sugar
- Apples + Sugar + Walnuts
- Vegetable Oil + Sugar + Coconut Flakes
- Thick Jam
- Dry Fruits

# SHAPE ROLL #1



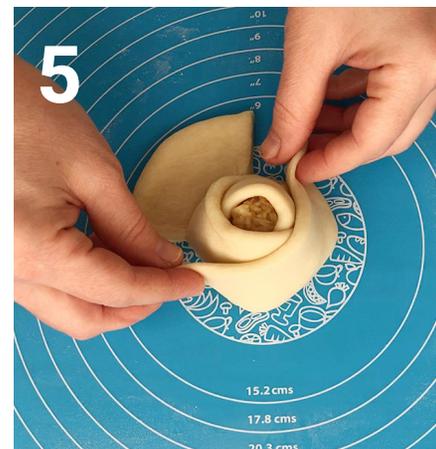
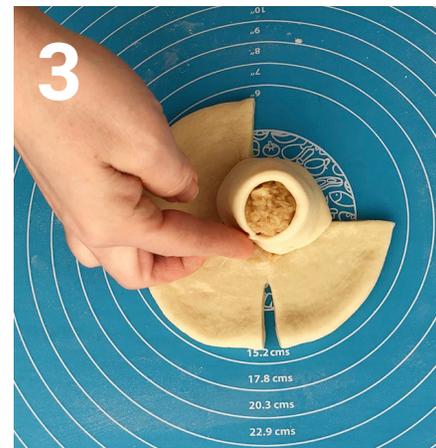
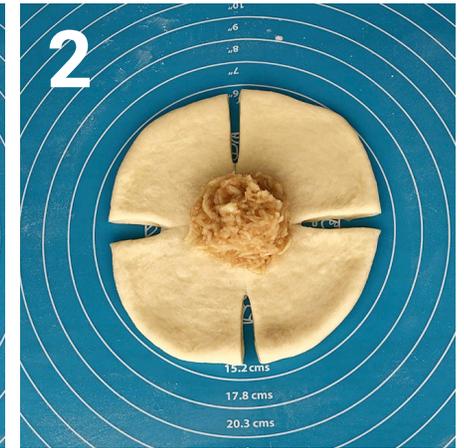
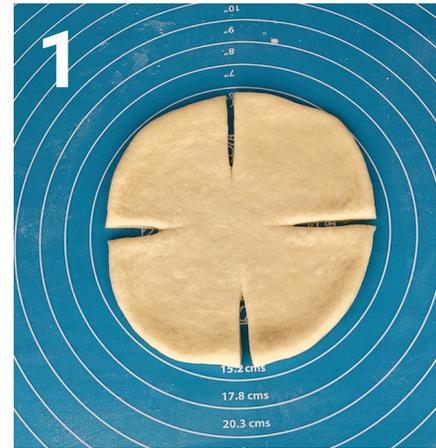
- Roll the ball of dough out flat into a circle.
- Place the filling on one side of the circle.
- Cut the other half into stripes.
- Take the first stripe, cover the filling with a slight angle and seal the end well.
- Cover the filling with the second strip forming an "X"
- Repeat the pattern with the rest of the stripes.



# SHAPE ROLL #2



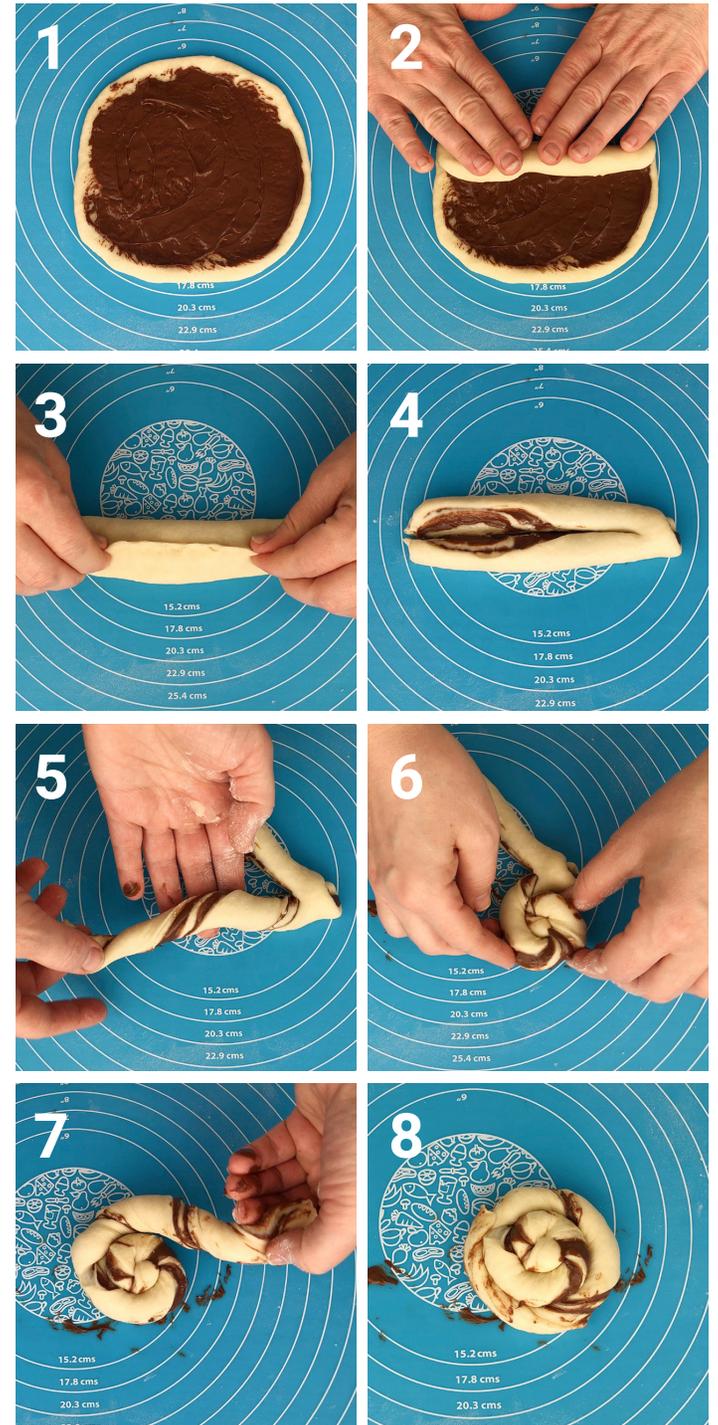
- Roll the ball of dough out flat into a circle.
- Make four cuts halfway through.
- Place the filling in the middle. It needs to be about an inch tall
- Take the first segment of dough, wrap the filling and pinch the ends together.
- Take the opposite segment and wrap around the first one.
- Repeat the process with the rest of the segments.



# SHAPE ROLL #3



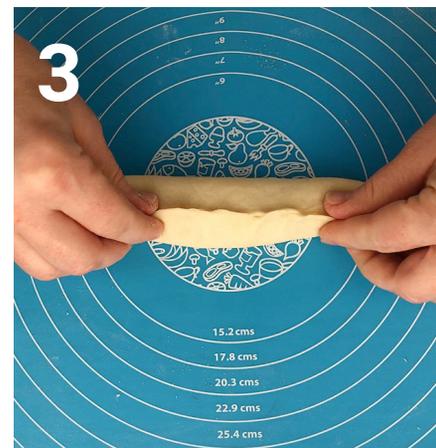
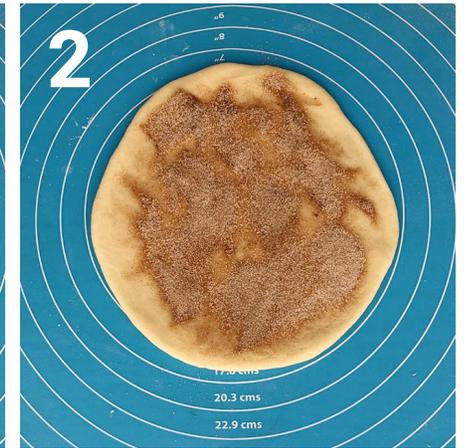
- Roll the ball of dough out flat into a circle and cover with a filling.
- Roll it up into a log.
- Seal the roll by pinching the edge against the roll.
- Starting about 1-inch from the end, cut the dough all the way through.
- Take one half of the dough, twist it and wrap it in a spiral.
- Take the other half, twist it and roll around the first one.



# SHAPE ROLL #4



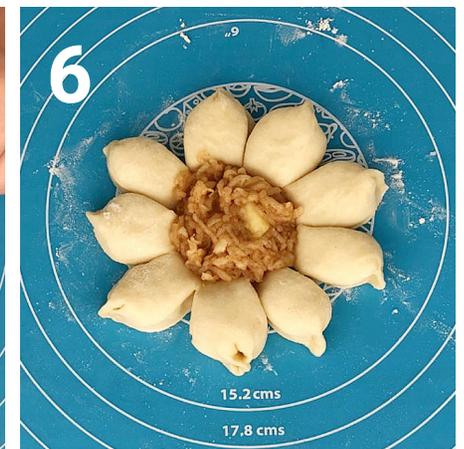
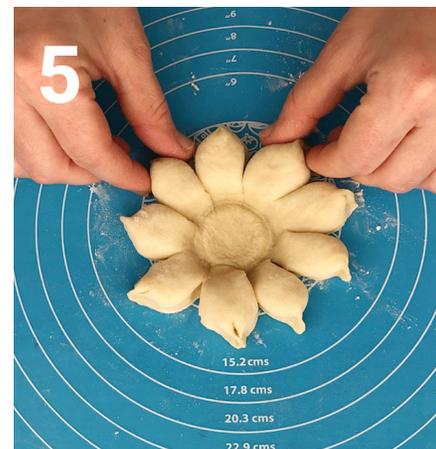
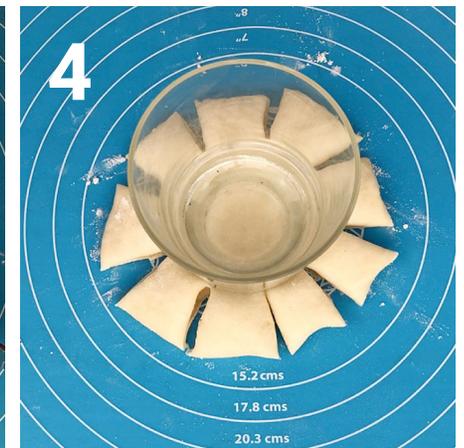
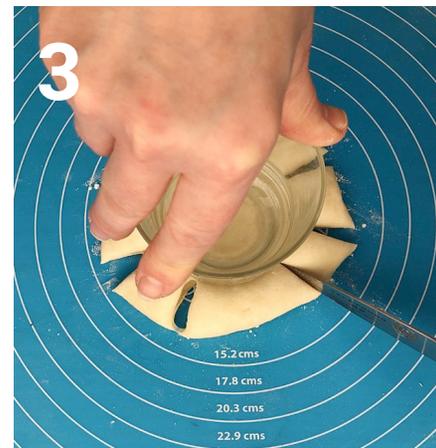
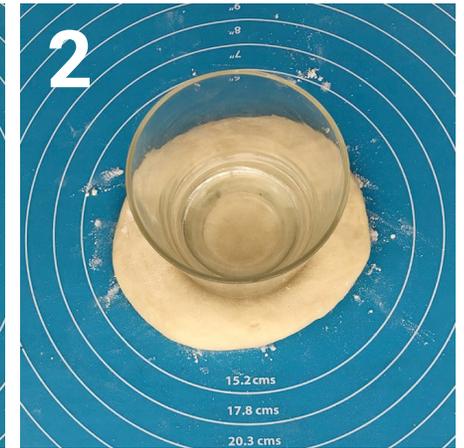
- Roll the ball of dough out flat into a circle.
- Brush with butter and sprinkle with about a teaspoon of sugar and cinnamon.
- Roll it up into a log and seal the roll by pinching the edge against the roll.
- Slightly press on the log and starting about ½ -inch from one side of the log, make cuts all the way through.
- Move each segment of dough in opposite direction.



# SHAPE ROLL #5



- Roll the ball of dough out flat into a circle about 1/2-inch thick.
- Put a glass of smaller diameter in the center.
- Make cuts in the dough around the glass.
- Give the desired shape to each petal.
- Place the filling in the middle of the flower.

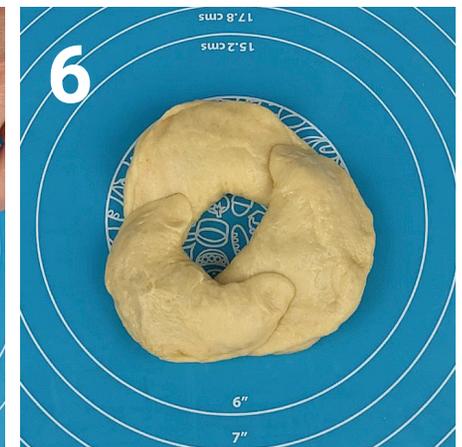
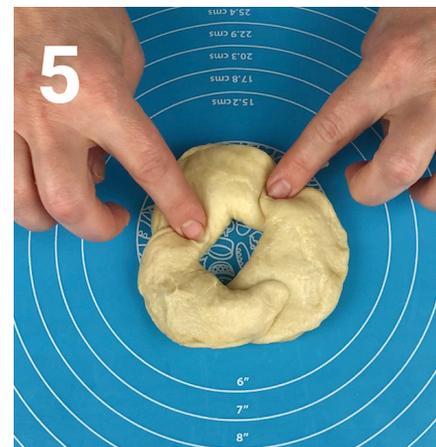
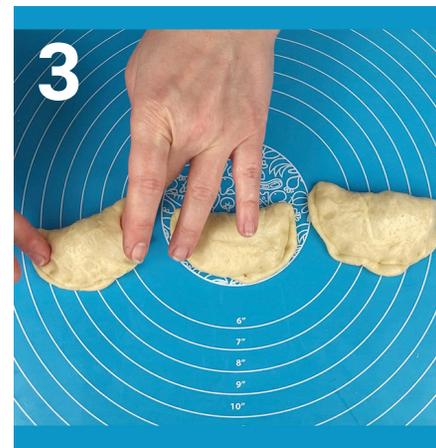
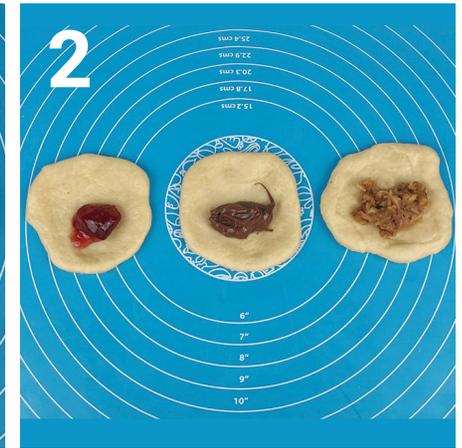
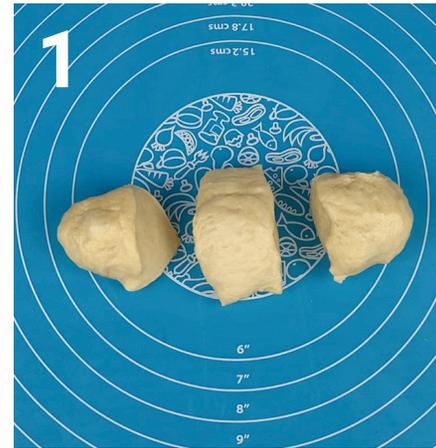


# SHAPE ROLL #6



- Divide one ball of the dough into 3 pieces.
- Roll each piece out flat into a circle and place the filling in the middle of each circle.
- Fold each circle in half and pinch the ends.
- Put each semicircle to each other so that the ends of each are overlapped.
- Pinch the ends into each other.

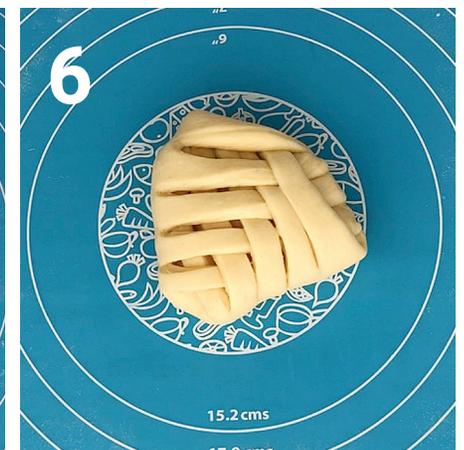
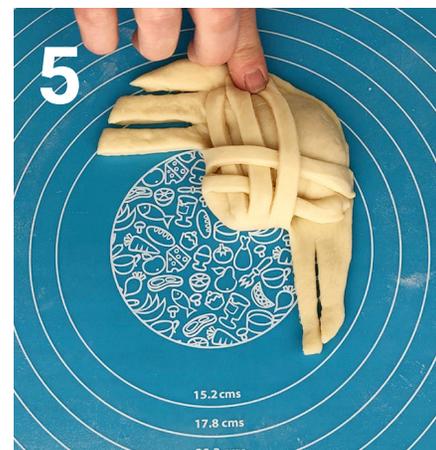
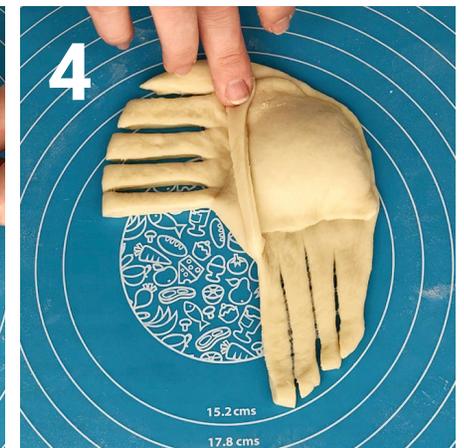
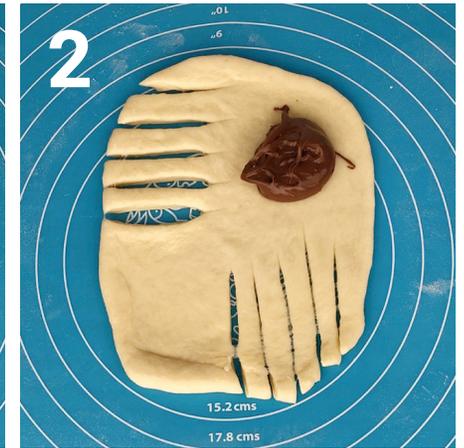
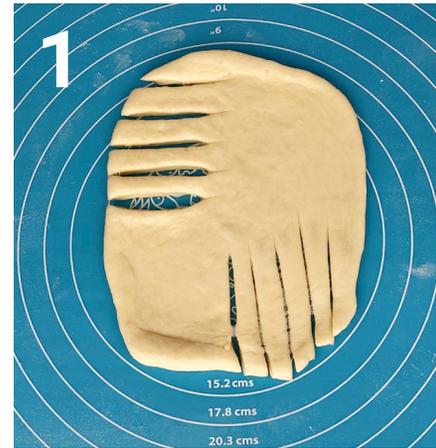
\*You can use different filling for each circle of dough.



# SHAPE ROLL #7



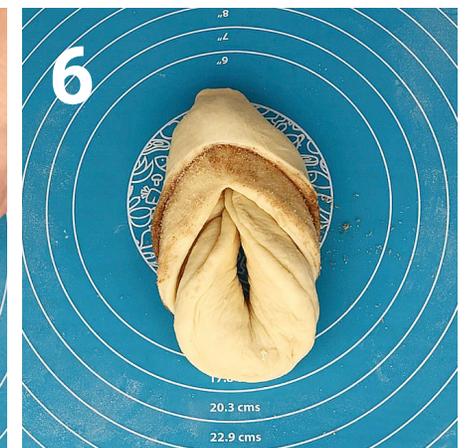
- Roll the ball of dough out flat into a rectangle.
- Make the cuts as you can see in the picture.
- Place the filling in one of the corners.
- Cover the filling with opposite corner of dough and pinch the ends.
- Cross the dough stripes over the filling part and pinch the ends.



# SHAPE ROLL #8



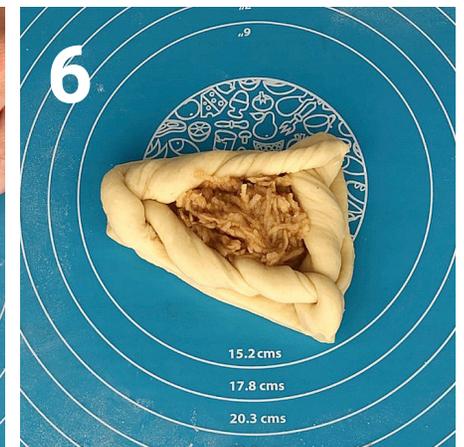
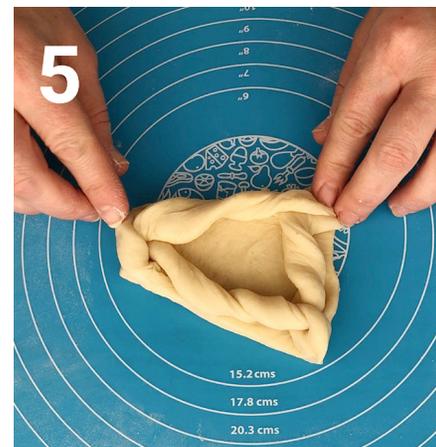
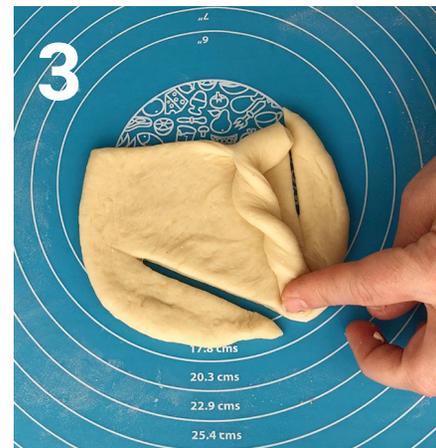
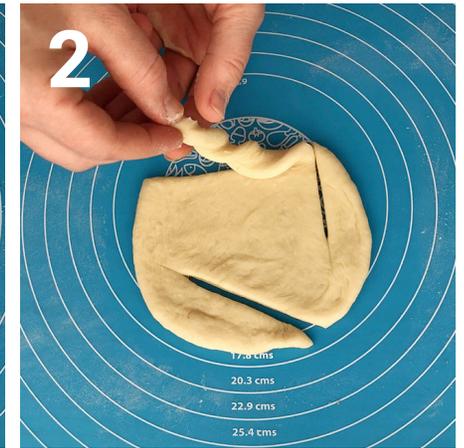
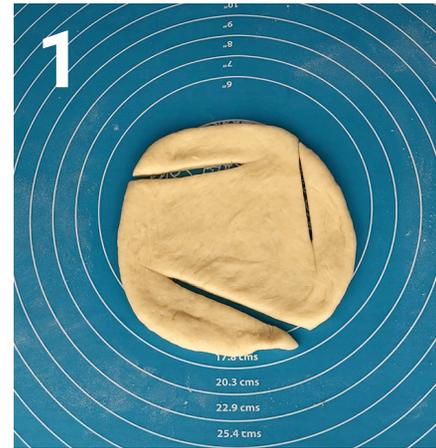
- Roll the ball of dough out flat into a circle.
- Brush with butter and sprinkle with about a teaspoon of sugar and cinnamon.
- Cover with another circle of dough and pinch the ends.
- Make a cut in the middle of the circles.
- Take one side of the circle and insert it into the cut.
- Stretch it out to form this shape.



# SHAPE ROLL #9



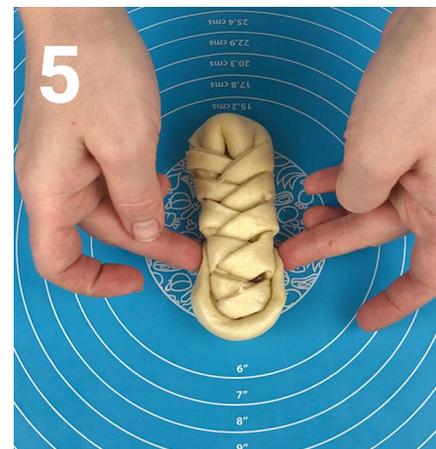
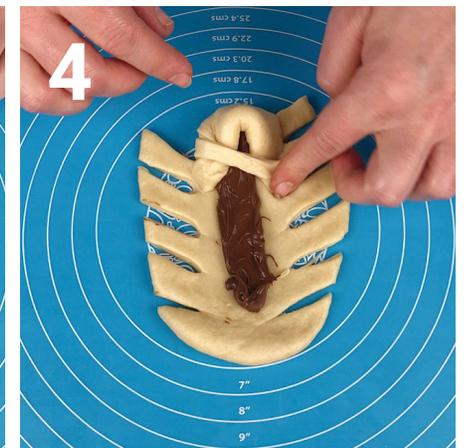
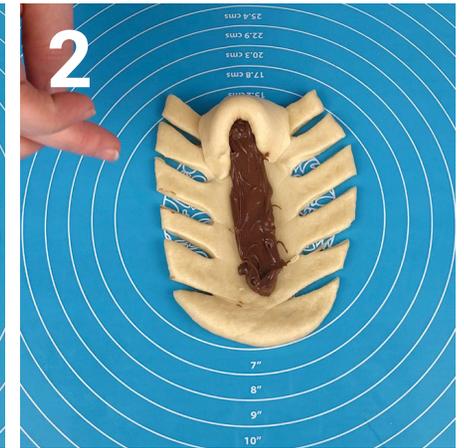
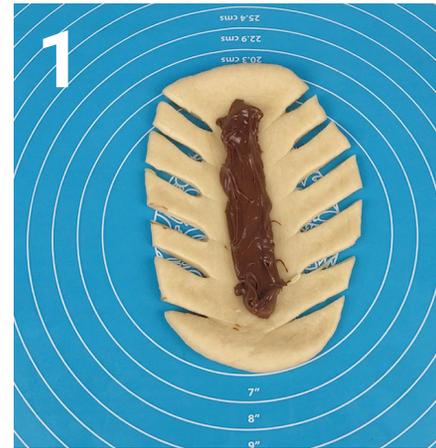
- Roll the ball of dough out flat into a circle and make three cuts as shown in the picture.
- Take one of the strips and twist it.
- Press it against the end of the other cut.
- Repeat the process with the two other strips, creating a triangle.
- Place the filling in the middle of the roll.



# SHAPE ROLL #10



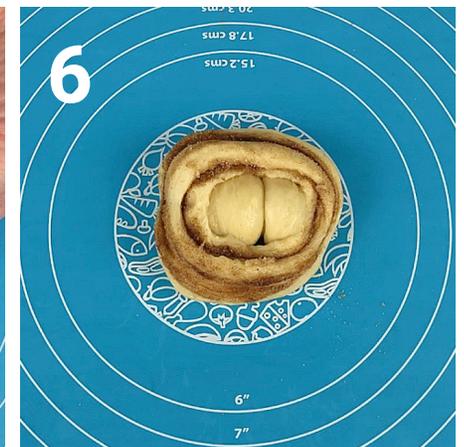
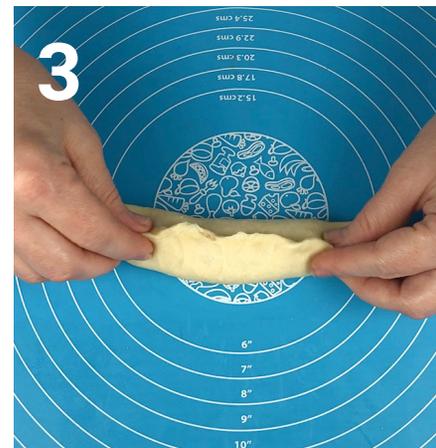
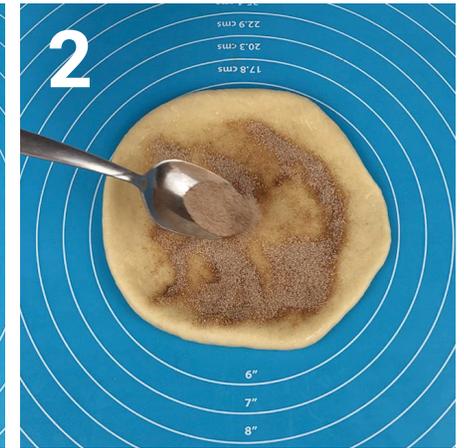
- Roll the ball of dough out flat into an oval.
- Place the filling in the middle and make cuts on both sides as on the picture.
- Bend the top of the dough in a semicircle.
- Cross all the strips of dough together.
- Bend the bottom of the dough in a semicircle.
- Make sure to pinch all the ends well.



# SHAPE ROLL #11



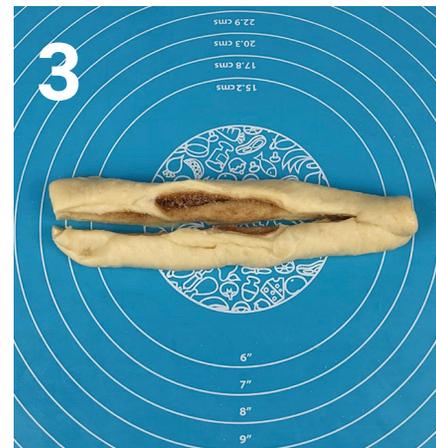
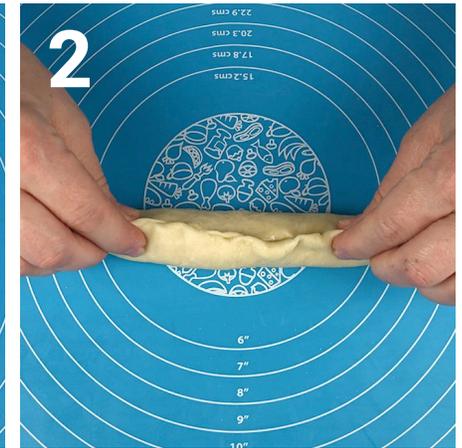
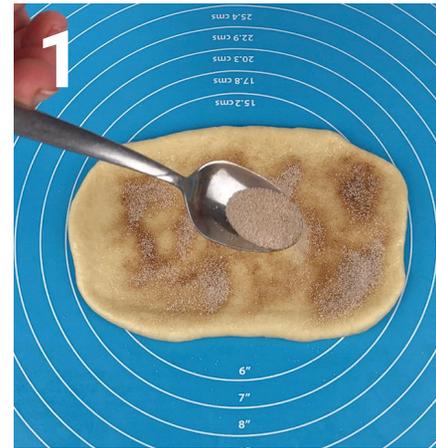
- Roll the ball of dough out flat into a circle.
- Brush with butter and sprinkle with about a teaspoon of sugar and cinnamon.
- Roll it up into a log.
- Seal the roll by pinching the edge against the roll.
- Make a small incision in the center and twist the ends through the incision.



# SHAPE ROLL #12



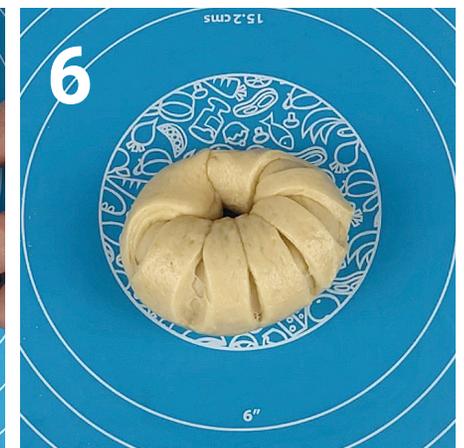
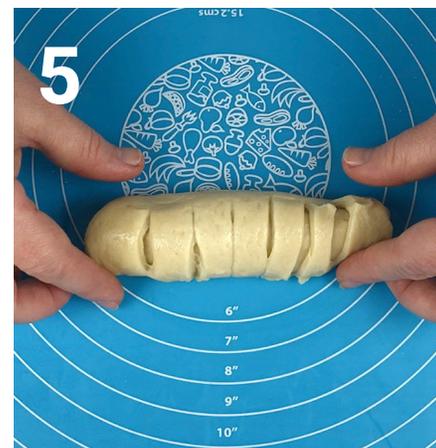
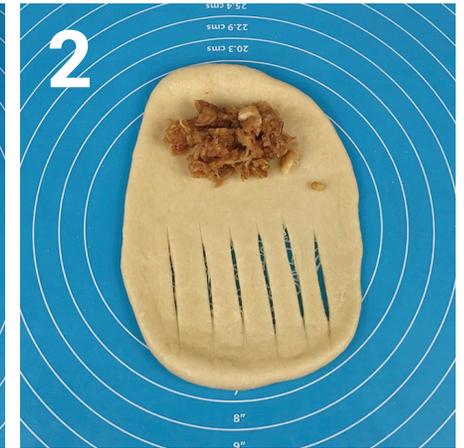
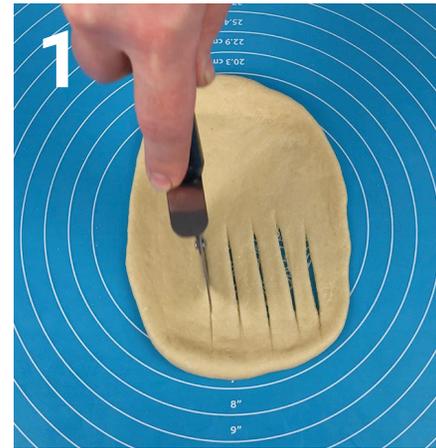
- Roll the ball of dough out flat into a rectangle.
- Brush with butter and sprinkle with about a teaspoon of sugar and cinnamon.
- Roll it up into a log and seal the roll by pinching the edge against the roll.
- Starting about 1-inch from the end, cut the dough all the way through.
- Twist both parts together and pinch the ends.
- Leave it like this or form a ring.



# SHAPE ROLL #13



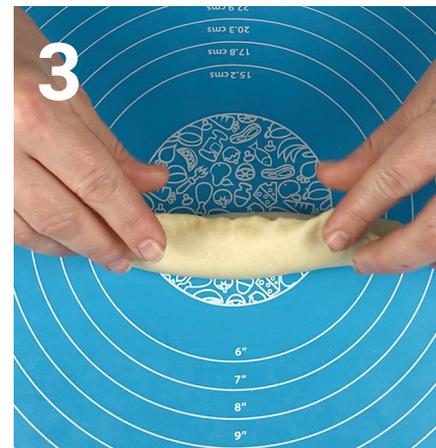
- Roll the dough out flat to make rectangle.
- Cut strips at one end a third of the way through.
- Place a filling at the other end.
- Wrap the filling and pinch the ends very well then roll all the way.
- Leave it like a log or form a ring.



# SHAPE ROLL #14



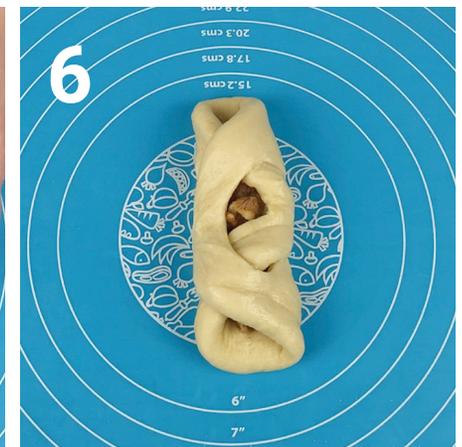
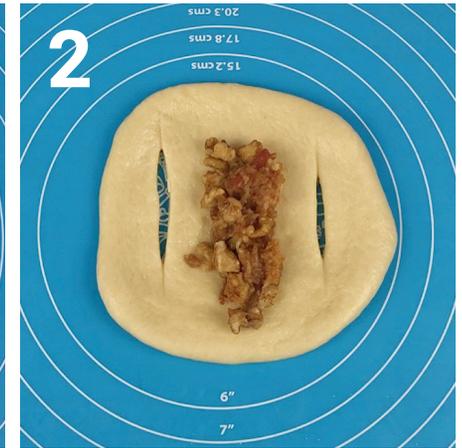
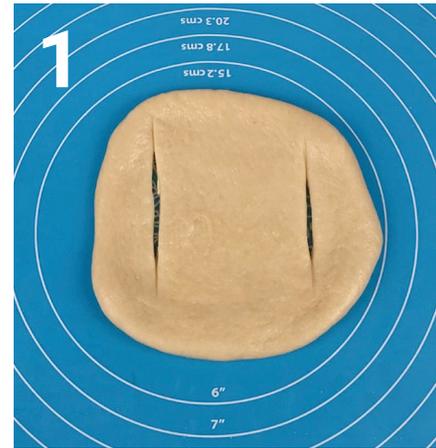
- Roll the ball of dough out flat into a rectangle.
- Brush with butter and sprinkle with about a teaspoon of sugar and cinnamon.
- Roll it up into a log and seal the roll by pinching the edge against the roll.
- Make small cuts on the long side of the log.
- Roll the log into a spiral leaving the solid side inside.



# SHAPE ROLL #15



- Roll the ball of dough out flat into a circle and make two cuts on both sides.
- Place the filling in the middle.
- Pick up the dough on both sides of the cuts.
- Push one part of the dough through the cut on the other side.
- Pinch the dough at the base of the log.





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[pastrymadness.com](http://pastrymadness.com)