



**Quick Garlic Rolls**  
**400 F**  
**Yield: 12 x 2 oz**



sugar	2 oz	56 g
instant yeast	4 tsp	13 g
warm water	9 oz	266 g
Egg	1	1
Oil	1/3 C	69 g
Salt	1 ½ tsp	7.5 g
All-purpose flour	12-14 oz	340-397
Egg, for egg wash	1	1
Garlic salt	As needed	As needed

1. Dissolve yeast in warm water.
2. Add oil, sugar, egg and enough flour to reach clean-up stage.
3. Add salt.
4. Knead for 4-5 minutes until soft and elastic.
5. Divide in 2 oz portions – shape in rolls.
6. Cover and let rise for 30 minutes.
7. Egg wash.
8. Sprinkle garlic salt.
9. Bake 10-12 minutes.

**Alternate method:**

Use straight dough method in a mixer, starting with a paddle and switching to a dough hook when a dough is formed.

## Chocolate Chunk Cookies

**375 F**

**Yield: 1.5 dozen**

All-purpose flour	245 g
Salt	5 g
Baking soda	3.5 g
Butter, soft	162.5 g
Sugar	106 g
Light brown sugar	78 g
Eggs	1
Vanilla extract	5 g
Semisweet chocolate chunks	245 g

1. Line sheet pans with parchment paper.
2. Sift together the flour, salt, and baking soda.
3. Cream the butter and sugars in an electric mixer on medium speed with the paddle, scraping down the bowl periodically, until the mixture is smooth and light in color, about 5 minutes.
4. Whisk the eggs and vanilla. Add to the butter-sugar mixture in three additions, mixing until fully incorporated after each addition and scraping down the bowl as needed. Mix in the sifted dry ingredients and the chocolate chunks on low speed just until incorporated.
5. Scale the dough into 1½-oz/43-g portions and place them on the prepared pans. Alternatively, scale the dough into 1-lb/453.5-g portions, shape into logs 8 in/20.5 cm long, wrap tightly in parchment paper, and refrigerate until firm enough to slice. Slice each log into 8 pieces and arrange on the prepared sheet pans in even rows.
6. Bake at 375°F/191°C until golden brown around the edges, 12 to 14 minutes.
7. Cool completely on the pans.