

Explore The Possibilities

Satisfy growing consumer demand for variety, flavor intensity, and elegance. Baker Boy dough products offer flexibility, which allows for increased variety and menu selections.

We believe it is important to provide you, our customer, with product ideas and applications. At Baker Boy, our employees have been dedicated to your success for over 50 years!



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Bread Dough

Flavored Bread

These ideas can be applied using a variety of bread or bun dough.

Depending on the ingredients used, the method of incorporating ingredients and seasoning can be varied. Cheese can cause tunnels in the dough if not well incorporated. Shape bread into spirals, braids, or filled breads. For added flavor: brush top of bread with butter and sprinkle on more seasoning. If using an egg wash sprinkle seasoning on at that time.

Seasoning Ideas: Cajun, Italian, Rosemary, Garlic, or experiment with any other flavors you may have on hand.

Suggested Fillings: Spinach and Asiago cheese, or jalapeño (green chili) peppers and cheddar or Monterey Jack cheese. Chopped red, yellow, and green peppers, or grated sharp cheddar cheese and dry ranch dressing mix.

Suggested Sweet Fillings: Cinnamon and apple pieces for Cinnamon Apple Bread. Use shredded coconut, milk chocolate chips, and pecans to create a German Chocolate Loaf. Try Raspberry, strawberry, or blackberry fillings.

Sour Dough Salad/Soup Bread Bowls

Thaw dough at room temperature until it can be easily rolled out. Split a 19 oz. Sour Dough Bread Dough into 2 equal parts. On a floured surface, roll dough out to the size of the mold, and dock dough. Place mold on a baking sheet, and spray mold with pan grease. Next place dough over mold. Let dough set at room temperature for 1 hour. If the dough starts to dry out, spray dough with water. Bake for about 25 minutes at 360 degrees.

Marbled Bread

Makes a one and half pound loaf. Use three types of dough. We recommend our Holiday French bread dough in red, green, and regular white. Or try white, honey wheat, and black rye. Cut thawed dough loafs in half. Press first half of a loaf lengthwise on a table. Then place the next piece on top and press again. Repeat with the third bread dough. Starting at one end, roll the dough into an oval loaf shape. Score top of bread so that layers show, then proof and bake.



Bread Dough

Crusty French Bread or White Bread Salad/Soup Bread Bowls

French bread dough, or white bread dough can be used in place of sour dough to create salad/soup bread bowls. See sour dough bowl instructions on page 1.

French Bread Sandwich Ring

Create a French Bread Ring for deli party platters. Join ends of two loaves of thawed French bread together. Score top of bread. Lightly brush with Olive Oil and top with freshly grated parmesan cheese. Proof and bake as directed. Bread ring can be baked in a large angel food cake pan.

Raisin Bread Dough

After baking, use sliced bread to add a twist to French Toast. Use day old raisin bread to make bread stuffing, or bread pudding.

Cinnamon Bread Coffee Cake

Try cinnamon bread dough as a flavorful base for coffee cakes.

Croutons

Croutons are a great way to use up day old bread, and won't break teeth like packaged croutons.

Garlic Croutons - Toss cubed bread in melted garlic butter and toast in oven. Add your favorite spices for more flavor.

Cinnamon Croutons - In a small bowl, mix together melted butter, brown sugar, and cinnamon. Toss cubed bread in mixture until well coated. Spread bread cubes evenly over a baking sheet. Bake 8 to 10 minutes, or until bread is crisp and toasted. Wouldn't these be great on Pecan Chicken Salad or on top of Squash Soup?

Whole Wheat Animal Rolls

Use one loaf of honey wheat bread dough. Divide thawed dough into 14 equal pieces. Create turtles, rabbits, flowers, butterflies, fish, snakes, snails, etc. Proof rolls, and then egg wash. Sprinkle with sesame seeds or your choice of toppings before baking.

Egg-wash

Use one whole egg, and an equal portion water or milk. Beat mixture until it is consistent. Egg wash can be used before baking or immediately after baking.



Breadstick Dough

Breadsticks are "kid friendly", readily portioned, and easy to create with. Try our whole wheat bread sticks for added nutrition.

Breadstick Twists

Allow breadstick dough to thaw, then roll out into a 10" rope. Fold dough rope in half and twist together. Place on pan and brush with butter or olive oil. For extra flavor sprinkle with parmesan cheese, garlic & parsley, cinnamon and sugar, or choose your choice of seasonings. Try Cajun, ranch seasoning, or sesame-onion.

Alphabet Breadsticks

Thaw breadstick dough. Shape each stick into various letters or numbers. Proof and bake as normal. Serve with marinara or cheese sauce, hot dips, maple syrup, or jam.

Animal Shapes

Easy shapes to make with breadsticks are: Snakes and snails. For snakes, roll the dough stick into a log shape, then give the log a few curves. Cut a slit in one end for the mouth. For a snail roll into a log shape, but leave one end flat and make the log thinner at the other end. Start with the thin end at the center, and coil around in a circle leaving flat end out for the head.

Holiday Breadsticks

Thaw breadstick dough. With a knife or scissor snip the center of each end of the bread stick in about 1". For Valentine arrows: bend back one end to make the point, and spread the other end to make the feather. For spooky Halloween bones: spread end pieces apart. Another bone version: Roll ends into thinner pieces and tie into a knot. Proof and bake as normal.

Cheese Sticks

Place a strip of cheese (about 1/4' wide & 3"-4" long) on top of a thawed 1 oz. bread stick dough. Pinch the bread stick dough sides together around the cheese. If desired, tie into a knot, or coil into round. Proof and bake.

Weiner Wraps

Thaw breadstick dough. Wrap dough around hot dog in a spiral. Proof and bake. Serve with fun dips!

Breadstick Dough

Lattice Topped Pot Pie

Allow breadstick dough to thaw and slice in half lengthwise. Twist each strip over the top of the filled single serve baking dish (bowl). Allow equal space between each strip. Then repeat in the opposite direction. Brush with butter or olive oil and sprinkle with cheese if desired. This method can also be used to create Lattice topped pizzas.

Inside Out Sandwiches

This is an easy to fix treat for kids. Stack one slice each of cheese and lunch meat. Spread condiment choice over meat. Place baked breadstick at the edge of the luncheon meat and cheese, and roll breadstick wrapping in luncheon meat and cheese.

Breadstick Pizzas

Place breadsticks onto baking sheet, keeping them separated. Allow breadstick dough to thaw and proof. On each piece, place pepperoni down the center. Sprinkle shredded cheese on top. Bake and serve with marina sauce, or cheese dip.

Individual Pull Apart Pizzas

On a cookie sheet place three to four bread sticks next to each other. Allow to thaw and proof (making sure sticks are touching). Next apply toppings and bake.

Deep Dish Bread Stick Crust

To make a unique deep dish pizza crust, place bread sticks in a spiral pattern in a deep dish pan. If breadsticks do not meet in the center, use additional sticks in center until completely covered. Carefully press sticks together to seal, and even out any high spots on the bottom. Allow dough to proof slightly. Add toppings and bake.

Buns & Rolls

Bun Shapes

Knot: Shape bun dough into a rope (8"). Tie the rope into a single knot. Tuck top end of rope under bottom edge of roll.

Snail: Roll dough into a long rope (12"). On a flat surface, coil rope around itself to form a spiral. Pinch the tail of the coil to seal.

Twist: Roll dough into a rope (10"). Fold rope in half and gently twist together.

Cloverleaf: Divide roll dough into three equal dough balls. Gently press three pieces together to form cloverleaf. The rolls can be placed in greased muffin pans for baking.

Bread Bears

Place two thawed hamburger dough rolls together to form the body. Roll one and half rolls together to form the head. Place at the top of the body. Cut two rolls in half, and use one half of a each roll to form arms and legs. Next cut a roll in four pieces. Use one quarter of the roll per ear. Use a small piece of dough for the nose. Use raisins for the eyes and belly button. Make sure to press raisins firmly into the dough. Egg wash before baking.

Waffle Buns/Biscuits

Use bun dough to create unique open faced sandwiches. Heat waffle iron to medium high and spray with grease. Place raised bun or biscuit dough (which has been flattened into 4" to 5" circle) onto the iron and close the lid. Cook until golden brown, 1 to 2 minutes. Top with your choice of sandwich fixings. For additional flavors, cut Raisin or Cinnamon Bread Dough into bun size pieces, and follow directions above.

Bread Boats

Stretch bun or breadstick dough, and wrap around a 2" oven safe cylinder. Pinch seam together to seal. Brush with butter or olive oil and sprinkle with your choice of topping. Set in pan with tube opening facing up. Allow to proof, and then bake 12 to 15 minutes until golden brown. Remove cylinder, and stuff with your choice of fillings. Optional method: wrap bun dough around filling before baking.

Sweet Roll Dough & Chunky Cinnamon Bread

Cinnamon Sweet Roll Dough Bowls

Remove the inner section of an individually baked cinnamon sweet roll, and fill with ice cream or other sweets to create a quick and unique dessert. Drizzle with chocolate, or caramel sauce, for pure decadence.

Caramel Coconut Pecan Sweet Rolls or Caramel Apple Sweet Rolls

Add a tropical flair to your caramel rolls. Add flaked coconut, and pecans, to your caramel before baking. To make Caramel Apple Sweet Rolls, add Apple slices to caramel. Experiment with other nuts, dried fruits, or baking ingredients to create your own "Roll of The Month".

Applelicious Cinnamon Sweet Rolls

Dress up your cinnamon rolls by spooning heated apple filling over the top just before serving.

Maple Nut Cinnamon Sweet Rolls

Top baked cinnamon sweet roll with heated maple glaze and toasted pecans.

Chocolate Caramel Cinnamon Rolls

Top a baked roll with chocolate sauce, caramel sauce, and whipped cream for a chocolate lover's delight.

Chunky Cinnamon Caramel Bread

Place caramel smear in bottom of loaf pan. Next place twisted strips of chunky cinnamon bread dough on top. Allow to proof and bake. After baking, invert bread to allow caramel to run down sides. Scrape remaining caramel from pan, and add to top of bread. Optional additions: chopped pecans, raisins, coconut, or an ingredient of your choice.

Puff Pastry

Puff Pastry offers versatility in the bakery, or kitchen. It is a easy product to work with, and produces elegant results.

Puff Pastry Sweet Ideas: Puff pastry is not just for turnovers and strudel. Here are some other suggestions: Danish Square, Butterfly, Double Snail, Ring Coffee Cake, Danish Diamond, Bear Claw, Elephant Ear, Pretzel, Puff Pillow, Rugelach, Crispy, Diamond Fruitfold, Barber Pole, Pinwheel, Nut Pocket, Napoleon, and Cream Horn.

Preparation Tips

Place thawed pastry sheet on a lightly floured surface. Puff pastry can be placed into the cooler (for a few minutes) if it becomes too soft to handle. To prevent drying, lightly mist dough with water. The less the puff pastry is handled, the more tender it will be. Cut dough into desired shapes using a knife, pizza wheel, fluted ravioli cutter, or pastry cutters. If filling pastry dough, brush egg wash between the adjoining layers, and pinch together. Depending on the filling, pastries can be refrigerated or frozen, then baked just before serving. Rolling dough out to 1/4-inch thickness creates a thin and crispy pastry.

Pastry Shells

Pastry shells are great for main dishes and desserts. Start with a 10" x 15" sheet puff pastry sheet. Thaw the desired number of sheets. Fold a 10" x 15" sheet, or stack a second sheet on top of another. Brush with egg wash before folding or stacking. Using a 3" circle cutter, cut through all layers (do not twist cutter). Next, use a 1.5" cutter to cut the center hole. This hole should only go halfway through the dough. Pan on a 18" x 26" lined pan. Place twenty shells per pan (5x4). Bake at 380 - 400 degrees for 20 to 25 minutes. Allow shells to cool before pressing down center to form a cavity. Shells can be made in other cutter shapes.

Beef, Chicken, or Salmon, Wellington

Bring back a classic dish. Combine your choice of meat, vegetables, and spices enrobed with our 5"x 5" Puff Pastry dough squares to create individual and elegant Wellingtons.

Puff Pastry

Pot Pies

Create simple elegance combined with comfort food. Try beef, chicken, south-western chicken, turkey, or seafood deep dish pot pies topped with our 5" x 5" Puff Pastry Dough Squares. Cut vent slices into the top, and egg wash before baking.

Napoleon Sandwiches

Not just for dessert, give your salad sandwiches a face lift. Doesn't Curry Chicken Salad or Dilly Egg Salad deserve more than just plain sliced bread? Cut puff pastry into desired size before baking. After baking, split and fill.

Pastry Wrapped Franks

A twist on the corn dog. Spread ketchup, mustard, cheese, or any of your favorite hot dog toppings on a 5" pastry square. Add hot dog, and seal dough around your ingredients. Then bake (no frying!) this kid pleaser. Try adding chili, onions, etc. for a chili dog that travels.

A Baked Tortilla?

Try baked puff pastry in place of deep fried tortillas in Tostadas or Taco Salad Bowls. We recommend rolling the dough to 1/4-inch thickness to achieve the same thin and crispy texture of a deep fried tortilla. Bake flat for Tostadas, and bake on a mold for a salad bowl.

Cheese Straws

Place a thawed 10" x 15" puff pastry sheet on a lightly floured surface. Sprinkle 6 oz. of Parmigiano Reggiano or Parmesan cheese over the center of the dough. From long sides, fold in two sides to meet in the middle. Next roll dough out to 10" x 15". Repeat the previous steps twice. Place dough in cooler between steps to chill if needed. To achieve crispy cheese straws make sure dough is about 1/4" thick before slicing into strips. Slice dough into long skinny strips. Twist strips, and place on a lined baking pan and bake. To serve, place a handful of cheese straws in a tall glass.

Cookie Dough, Muffin Batter, and Biscuits

Cookie Dough Ideas

Cookie dough makes a great base for birthday cookies. Cookie dough can also be used for a base for bars, and as a cookie pizza base. Plain cookie pizzas can be sold during the summer season for customers to use at home to create fruit pizzas.

Multi Batter Recipes

The following recipes are for use with 10 lbs. of multi batter muffin batter.

Apple Muffins/Bread/Bars: Add 1 oz. cinnamon, 2 lbs. chopped apples, and 6 oz. chopped walnuts or pecan pieces.

Blueberry Muffins: Add 1.5 lbs. of frozen blueberries, with have been rolled in 1.5 oz. of bread flour.

Banana Nut Muffins/Bread: Add 2 lbs. ripe mashed bananas, and 6 oz. medium pecan pieces.

Bran Muffins/Bread: Add 1 lb. bran, 1 lb. molasses or honey, and 1 lb. water.

Chocolate Chip Muffins: Add 1.5 lbs. of semi-sweet chocolate chips.

Corn Muffins/Bread: Add 1 lb. of yellow corn meal, 1 lb. water, & 1 lb. of honey.

Date Muffins/Bread: Add 1 oz. of ground cinnamon, 2 lbs. of diced dates, and 6 oz. of diced walnuts or pecans.

Orange Cranberry Muffins/Bread: Add 1/2 orange icing fruit, 1.5 lbs. washed whole cranberries, & 6 oz. diced walnuts or pecan pieces.

Rhubarb Muffins/Bread: Add 2 lbs. frozen rhubarb which has been cut in 3/8" thick pieces. Nuts: add 6 oz. walnut or pecan pieces if desired.

Rum Pudding Cake: Add 1 lb. Bavarian crème, 1 oz. brandy rum flavor, and 8 oz. medium pecan pieces.

Biscuit Kabobs

Great for kids! Cut 2.5 oz. biscuit (dough) into four pieces. Skewer biscuit pieces and chicken nuggets, or your choice of bake and serve ingredients. Place on a baking sheet and bake. Serve with your choice of condiments.

Haystack

This is a gut busting breakfast. Place cooked hash browns on plate. Next place a baked biscuit split in half. Top with two eggs cooked to order. Then top with cooked bacon, or sausage. Finally cover with sausage gravy or cheese sauce.

Pizza & Pretzel Dough

Pretzel Dough Ideas

Add extra flavor to your pretzels! Try adding different toppings before baking, or serve with unique dipping sauces. Flavors to try: Garlic & Herb, Jalapeno, Cheddar Ranch, Honey Mustard, Chesapeake Bay Spice, Cinnamon, or Wild Buffalo Seasoning.

Pretzel Dough Shapes

Make a signature pretzel shape, or create a shape for a special occasion. Break traditional pretzel rules by twisting them into letters, or use cookie cutter shapes.

Individual Calzones

Calzones can be made with a variety of our doughs: Try: Single Serve Pizza Crust Dough, 4 oz. White Bun Dough, 6 oz. French Bread Dough, Sour Bread Dough, or 4 oz. Crusty Hoagie Dough

Stromboli

Roll out dough to 1/4" thickness. Spread sauce on dough, and fill with your choice of filling. Next roll dough up jelly style, and crimple edges to seal. Place seam side down and bake on a lined pan. Slice to serve.

Pizza Topping Ideas:

Anchovies	Marinated artichoke hearts
Bacon	Portobello mushrooms
Boneless buffalo wings	Potatoes, cooked
Roasted duck breast	Shallots
Salami	Spinach
Sea scallops	Greek olives
Shrimp or Tuna	Pine nuts
Artichoke hearts	Capers
Basil	Asiago cheese
Baby corn, canned	Blue cheese
Broccoli	Goat cheese
Caramelized Onion	Pepper Jack cheese
Corn, canned	Provolone cheese
Hash brown potatoes	Alfredo sauce
Garlic	Green pepper sauce
Green Chiles, canned	Pesto

Indian Fry Bread Dough

Indian Fry Bread Dough is great for on-the-go customers, and concessions.

Indian Fry Bread Doughnut Strips

1 – Indian Fry Bread Dough

1 oz. Cinnamon Sugar

Thaw Indian fry bread, then deep fry for 2 minutes on each side. Let drain for 30 seconds, and then sprinkle the cinnamon sugar over both sides. Cut into strips.

Indian Fry Bread Apple, Blueberry or Cherry Turnovers

1 – Indian Fry Bread Dough

3 oz. Apple, Blueberry or Cherry pie filling

1 oz. Doughnut Glaze

Thaw and stretch Indian fry bread. Place 3 oz. of filling in center, and crimp the edges so filling does not leak out when frying. Deep fry for 2 minutes on each side. Let drain for 30 seconds and then glaze.

Indian Fry Bread Breakfast

1 – Indian Fry Bread, thawed out

1 oz. Diced cooked sausage

2 oz. Scrambled eggs cooked

1 oz. Shredded cheese

Stretch fry bread, then place all ingredients in the center of the dough. Fold dough over, and crimp edges closed. Deep fry approximately 2 minutes on each side. Let stand on paper towel 30 seconds, and then serve.

Chili Indian Fry Bread or Indian Jo Fry Bread

1 – Indian Fry Bread, thawed out

3 oz. Chili or Sloppy Jo mix

1 oz. Shredded cheese for the chili

Stretch dough, and place hot Chili or hot Sloppy Jo mix in the center of the dough. Fold dough over, and crimp edges closed. Deep fry approximately 2 minutes on each side. Let stand on paper towel 30 seconds, and then serve.

Indian Philly Fry Bread Sandwich

1 – Indian Fry Bread, thawed out

2 oz. cooked sliced beef tips or roast beef

2 oz. fire roasted vegetables

1- slice pepper jack cheese

Stretch fry bread. Microwave beef and vegetables for 45 seconds on high and place in center of dough. Add sliced pepper jack cheese, then crimp edges closed. Deep fry approximately 2 minutes on each side. Let stand on paper towel 30 seconds, and then serve.

Par-baked Products

Pasta or Soup Topper

Place garlic toast medallions on top of your pasta dish before placing in the oven. For extra flavor top garlic toast with cheese and tomato slices. Place toasted medallions on top of hot soup, sprinkle with cheese and place under broiler until cheese is melted.

Garlic Toast Medallions

Garlic toast medallions are perfect for appetizers. Add extra flavor to traditional brushetta, or try sautéed mushrooms, caramelized onions, and cheese topping. Chopped Kalamata olives mixed with feta cheese, fresh basil, and oregano also make a flavorful topping.

For quick appetizers try using medallions for mini pizzas, or top browned garlic toast with crab or seafood sensation salad.

Medallions work great for hot dip appetizer dishes. Serve toasted on the side of a hot cheese, spinach, or pizza dip.

Asiago Cheese Appetizer—Mix Asiago cheese with a little mayonnaise, and chopped fresh dill. Spread on Medallions and toast in oven. For even more flavor try topping medallions with gorgonzola cheese.

Sour Dough Mini-Boules Bread Bowls

Bread Bowls are making a come back! Try our Par-baked Sour Dough Mini-Boules for easy to assemble bowls. Simply slice the top off of the Boule and remove the center of the loaf. For added flavor drizzle flavored olive oil in the bottom, and place cheese slices on the rim. Place the bowl under a broiler to melt the cheese. Bread bowls are perfect for chili, and soups. We recommend any cream soups like: Clam Chowder, Cheddar Broccoli, Potato Soup, Cream of Chicken & Wild Rice, Tomato, or Beer Cheese Soup topped with popped popcorn.

Toast For Brushetta

Cut French Baguettes into 1/4" thick slices. Brush with olive oil, and bake in oven until browned. Serve with a hot or cold dip, or top with your choice of ingredients.

Bonus Ideas

Chocolate Mousse Croissants

A quick and easy dessert can be assembled using our Baked Croissants. Slice an opening along the top. Next fill with chocolate mousse and sprinkle with powdered sugar, or top with whipped cream. Place chocolate shaving around the croissant for a decorative touch.

Petite Cream Puff Shells

Our baked shells lend themselves to lots of filling options. Besides traditional sweet mousse fillings, try salmon mousse, shrimp, crab, or chicken salad. It's a quick way to create elegant appetizers.

Meatball Hoagies or Subs

Try meatballs spiced with Mexican flavors for a Taco Meatball Sub. Make a Swedish Meatball Sub using traditional Swedish seasoned meatballs and gravy. Try ground turkey to create "white meat" versions.

Hot Salad Sandwiches

Try our Petit Pains, or Cheverny Rolls, for hot stuffed sandwiches. Simply thaw buns, and slice an opening in the top of sandwich. Fill with sandwich mixture, and top with shredded cheese. Place sandwiches in oven until heated.

Knoephla Soup

1 Medium Onion, chopped	1 tsp. White or Black Pepper
8 oz. Carrots, diced	1.5 oz. Chicken Soup Base
8 oz. Celery, diced	2 lbs. Potatoes, cubed
4 oz. Butter or Margarine	2 lbs. Baker Boy Dumpling Dough
3 quarts Water	8 oz. Heavy Whipping Cream
2 tsp. Salt	1 tsp. parsley flakes

Step 1: In a stock kettle, sauté vegetables over medium heat until tender (al dente). Step 2: Add water, salt, pepper, chicken soup base, and potatoes. Bring to a rapid boil over high heat. Step 3: When the potatoes are soft, add the dumplings and reduce heat to medium. Simmer until dumplings are done. If you wish to thicken the stock, you can add a roux or potato flakes at this time. Step 4: Add whipping cream and parsley flakes after the soup is completely cooked. **Yield: 5 quarts**

NOTE: Be cautious that you do not overheat the soup with the added cream, if it is heated to high, the soup will curdle.

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