



Product Description

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Sister Schubert's® Par Bake Yeast Dinner Rolls

Item # 48162 62113

Product Description:

Sister Schubert's® mouth watering yeast rolls use only the finest ingredients and are fully proofed, yet partially baked to allow for each customer's desired brownness. No preservatives!



Case GTIN:	10748162621134
Pack:	6/30 count
Size:	2 oz
Shelf Life:	12 Months
Package Format:	Poly bag
Servings Per Case:	About 180
Storage:	Keep Frozen
Product Preparation:	For best results use conventional oven, preheated to 350 degrees F. Brush tops of rolls with butter or custom topping of your choice. (See below for suggestions.) Place rolls on baking sheet on middle rack of oven. Bake 5 to 10 minutes. (Option: 3-5 minutes in convection oven.)

Operator Benefits:

Fast and convenient - just warm and serve.
Homemade taste and uncompromised quality.
Perfect for a small sandwich.
Convenient with no waste - bake only what is needed. Keep the rest frozen.
0g trans fat per serving.

Date Last Refreshed: 08/09/11

The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.



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INGREDIENTS:

ENRICHED BLEACHED WHEAT FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, WHOLE EGGS, SOYBEAN OIL, SALT, HYDROGENATED COTTONSEED OIL, PARTIALLY HYDROGENATED SOYBEAN OIL, YEAST, MONO AND DIGLYCERIDES. CONTAINS: WHEAT, EGGS

Nutrition Facts

Serving Size 2 oz (56 g) 1 roll
Servings Per Container about 30

Amount Per Serving

Calories 180 **Calories from Fat** 45

% Daily Value*

Total Fat	5 g	8 %
Saturated Fat	1.5 g	6 %
Trans Fat	0 g	
Cholesterol	15 mg	5 %
Sodium	310 mg	13 %
Total Carb.	30 g	10 %
Dietary Fiber	1 g	4 %
Sugars	6 g	
Protein	4 g	

o Vitamin A 0 % o Vitamin C 0 % o Calcium 0 % o Iron 4 %

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Fiber		25g	30g

Calories per gram: Fat 9 • Carbohydrates 4 • Protein 4

Other Nutrition Information:

1.75 Bread/grain equivalents per serving

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Recipes

Buttery Cinnamon Party Rolls and Breadsticks

Recipe Category: Appetizers

Cook Time: 3-5 Minutes

- Sister Schubert's® Par Bake Dinner Rolls
- New York Brand™ Hearth-Baked Crispy Breadsticks
- 3 lbs Creamy Butter
- 6 cups Sugar
- 1/2 - 3/4 cup Cinnamon

Preparation: Put butter in a bowl and let soften to room temperature. Whip until light and fluffy, gradually blending in sugar and cinnamon. Mix thoroughly. Preheat oven to 400 degrees. Spread butter/sugar/cinnamon mixture on dinner rolls (and / or breadsticks). Place on a baking sheet and bake 3-5 minutes more or until a soft sugar crust forms on the outside. Remove from oven and let cool 3-5 minutes before serving.



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Sister Schubert's® Par Bake Yeast Dinner Rolls

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Recipes

Sister Schubert's® Breakfast Sandwich

Recipe Category: Entrees

- 1 roll Sister Schubert's® Par Bake Dinner Rolls
- 1 Egg
- 1 Sausage patty, cooked
- 1 slice cheese

Preparation: Pre-bake dinner roll and cut in half. Warm on a flat grill and assemble layers of egg, sausage patty and top with cheese slice. Serve hot.



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Sister Schubert's® Par Bake Yeast Dinner Rolls

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Recipes

Sister Schubert's® Strawberry Shortcake

Recipe Category: Desserts

- 1 Roll Sister Schubert's® Par Bake Dinner Rolls
- Strawberries
- Whipped cream

Preparation: Slice pre-baked roll in half. Place strawberries on the bottom ½ of the roll. Replace the top ½ and finish with more strawberries and sweetened whipped cream.