

Yield \_\_\_\_\_

Storage \_\_\_\_\_

<b>Instruction</b>	<b>Ingredient</b>	<b>Brand/Description</b>	<b>Quantity</b>	<b>1/2 batch</b>	<b>Commercial</b>
1	Flour	General Mills Superlative	3 lbs	1.5 lbs	7.5 lbs
1	Flour	All Purpose	3 lbs	1.5 lbs	7.5 lbs
1	Baking Powder		2 oz	1 oz	5 oz
1	Sugar		2 T	1 T	2.5 oz
1	Salt	Coarse, Kosher	2 T	1 T	2.5 oz
2	Eggs	Large	4 each	3 each	8 each
2	Water	Warm	52 oz	26 oz	8.1 lbs
2	Half & Half		8 oz	4 oz	20 oz
3	Oil	Vegetable	5 oz	2 1/2 oz	12.5 oz

**INSTRUCTIONS**

- 1) In large mixing bowl, by hand, mix all dry ingredients.
- 2) Mix wet (2) ingredients together and add to dry ingredients mix 1 minute
- 3) Add oil to above mix, mix 4-5 minutes until ingredients are well incorporated and dough begins to smooth.