



Hoagie Rolls

Great for [meatball subs](#), [pulled pork](#) or any other sandwich filling.

Yield: eight 6" long rolls

Ingredients

- 10 oz. club soda, room temp.
- 2 whole eggs plus 2 egg whites, room temp.
- 3 TBSP olive oil
- 2 TBSP honey
- 1 tsp apple cider vinegar
- 2 3/4 cups [Pamela's Artisan Flour](#)
- 1/4 cup dry buttermilk powder
- 1 tsp salt
- 1 TBSP sugar
- 1 TBSP plus 2 tsp active dry yeast

Equipment:

- large disposable pastry bag or equivalent
- disposable aluminum pans -- 2 "Broiler Pans" 11.5 x 8.5" with 5 ridges

Directions

FORM PANS

Make Hoagie Roll pans out of a disposable foil broiler pan with 5 ridges. You want to make two troughs out of the raised ridges in the pan; totally flatten ridge 2 and 4. Use the back of a wooden spoon to flatten out all the bumps and wrinkles. There will be 2 long, flat troughs when you are done. Do this with both pans. Then lay the 2 pans next to each other in a rimmed sheet pan. (You may need to bend the touching edges upward so they fit side by side.) Spray the Hoagie roll pans well, to prevent buns from sticking.

MAKE ROLLS

In the bowl of a stand mixer, mix eggs, oil, vinegar and honey. In another bowl, mix all ingredients except yeast. On low, slowly mix dry ingredients into wet. It will become very dry with clumps.

Once all is incorporated, slowly add club soda. Pour in small amounts at a time until completely incorporated. Add yeast and beat until smooth. Once smooth, turn to medium/high and beat for 4 minutes.

Fill pastry bag with dough. Clip, twist, or tie off the end of the bag. Cut off tip so you have about a 1-1/4" opening. You will be making four rolls per pan. Start at the center of the pan on one side of a trough, squeeze out dough going toward the edge, make a U turn and go back up the same trough to the center. Gently press the two ends together. Repeat filling the next trough, then flip

pan around and repeat the process two more times. The two tubes of dough in each trough should touch so they will rise together as a single bun. The dough should fill the trough, but not be overflowing.

Use a pastry brush dipped in water to help shape and elongate the buns. Smooth the corners on the end of the dough tubes. Make sure all buns are brushed completely with water. Cover with a top that has room for rising and let buns rise for 20 minutes in a warm draft free place. (Can be covered with a cardboard or plastic box, or inverted roasting pan.) Leave foil pans for support on sheet pan while rising and baking.

Pre-heat oven to 375°. Place rack in the top 1/3 of the oven. Bake for approximately 20 to 23 minutes, until golden brown all over. (If using a thermometer, bake to 210° internal temperature for perfect every time.) When cool enough to handle, remove from pan and cool on a rack. This will prevent moisture from building on the bottom while cooling. Let cool completely before cutting. Use a serrated knife to cut, then split in half. Use the rolls the day they are baked or store in a plastic bag for the next day.

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