

Pull Apart Dinner Roll Baking Instructions

Remove your sourdough bun from the freezer and place it on your kitchen counter to dethaw for 3-4 hours or more.



Figure 1: This is how the dethaw phase looks!

The bun needs to be completely dethawed or the bake will not be successful!

You can bake more than one bun at a time- as long as the chosen baking vessel can support this.

Leave the frozen bun in the packaging provided. It is advisable to lift the plastic off the top of the bun- making a tent. This way when it dethaws, there will not be a wet mark on the top of the bun.

Plan to bake the bun 1 hour (or more) before you plan to serve it. As much as you want to consume it right away, the baked bun will appear “gummy” and “under baked” if you pull-it-apart too soon. It is advisable to wait 30-45 minutes!

Equipment Required

Convection Oven

Dutch Oven or Baking Sheet with a Loaf Pan (or any “oven safe” container that is 2 inches or 5 cm higher than the bun) to put over top during the bake. Alternatively, you could make a tin foil tent if you don’t have either of the suggestions.



Figure 2: An idea for a "baking vessel"

Spray bottle filled with water for misting

Pair of Oven Mitts

Make sure you wear long sleeves to protect your arms from steam and heat!

Instructions to bake your Bun

Step 1: Put your “Dutch Oven” or “Baking Sheet with Lid” in your oven and preheat to 400 Fahrenheit or 204 Celsius for 30 minutes prior to baking! I set my convection oven to 430 Fahrenheit or 220 Celsius- this calculates to the proper temperature of 400F/200C. This all depends on how your convection oven calculates the temperature. Some ovens adjust the temperature by 25 to 30 degrees.

Step 2: Take your bun out of the plastic bag but keep it in the black baking cup.

Step 3: With oven mitts on remove the “baking vessel of choice” from the oven

Step 4: Place the bun into the center of baking vessel (make sure it is in the black baking cup- do NOT remove it)

Step 5: Put the lid back on and take hold of your spray bottle

Step 6: Lift one side of the lid up and mist the baking vessel with 6-8 squirts of water and put the lid back on quickly

Step 7: Put the baking vessel in the oven and set your timer for 10 minutes

Step 8: When your timer beeps after 10 minutes, open the oven and **remove** the lid. Rotate your baking vessel a “full turn” and close the oven door

Step 9: With the lid still off, bake your bun an additional 15 minutes.

Step 10: When your timer beeps after 15 minutes, remove your bun from the oven and the black baking cup. Put on a cooling rack to rest for 30-45 minutes (or longer).

You can tell when your bun is baked through when you gently press the top of the bun with your finger and it bounces back and the bottom of the bun is “golden” in colour when removed from the black baking container.

Oven temperatures will vary with each home this sourdough is baked in. The above directions may have to be slightly altered to suit your environment.



Figure 3: Successful Bake! Beautiful crumb and texture!

Serve and Enjoy!

Note: The black baking cup can be reused or recycled. Or you can return it to DK for reuse.