

Garlic Knots

Portions: 120

Ingredients:

Amount	Item
7.5 cups	Milk, 2%
22.5 tablespoons	Margarine
11 cups	All Purpose Flour
11 cups	Whole Wheat Flour
1.75 cups + 2 Tbsp	Sugar
7.5 tsp	Salt
8 pkg	Active dry yeast
8	Egg

Method:

1. In a saucepan, heat milk and margarine until very warm (120°-130°F).
2. Combine the all purpose flour and whole wheat flour to make one mixture.
3. In a large bowl, blend warm liquid, 7.5 cups flour, sugar, salt, yeast and egg at low speed until moistened.
4. Beat 2 minutes at medium speed
5. By hand, stir in remaining flour to form soft dough.
6. On well floured surface, knead until smooth and elastic
7. Place dough in greased bowl; turn greased side-up
8. Cover; let rise in warm place until light and doubled in size [45-60 minutes]
9. Punch down dough.
10. On well floured surface, toss dough lightly until no longer sticky.
11. Make into Bow knots
 - Divide dough into 120 equal parts
 - Shape each into a strip about 9 inches long by rolling between hands.
 - Tie in loose knot being careful not to stretch dough.
 - Place on greased cookie sheets
12. Heat oven to 400° F
13. Bake 15-20 minutes or until golden brown
14. Immediately remove from pans and cover in garlic coating