## LC-Soft Rolls<sup>®</sup> Hotdog, Hamburger, Sub

Diabetic Friendly Low Carb



Manufactured by LC Foods <sup>TM</sup> Company, Raleigh NC 27604

## Nutrition Facts

Serving Size 6.5 Tbsp (39.7g) (approx 1 - 3" roll prepared) Servings per container 8 Amout Per Serving Calories 155 Calories from Fat 27



		Serving %Daily V	%Daily Value*	
Total Fat 3g	<b>5</b> %	Total Carbohydrate 14g	<b>5</b> %	
Saturated Fat 0g	0%	Dietary Fiber 12g	<b>48</b> %	
Trans Fat 0g		Sugars 0g	0%	
Cholesterol Og	0%	Protein 18g	36%	
Sodium 353mg	15%	Net Carbs 2g		
*Percent daily values are based on a 2000 calorie diet.				
Ingredients: Wheat prote	ein isolates	s. resistant wheat starches. flax see	ed	

Ingredients: Wheat protein isolates, resistant wheat starches, flax seed meal, vital wheat gluten, Inulin (chicory root) fiber, digestion resistant polydextrose fiber, baking powder, salt, organic stevia rebaudiana leaf, natural luo han guo monk fruit & natural enzymes. Allergen Warming: Processed in a facility that uses nuts

Net Wt. 11oz. (318g) Approx. 3.2 cups

## Makes 6 - 4" Hamburger Rolls or 8 - 3" Dinner Rolls

Ingredients: 2Tbsp (20g) instant, rapid or bread machine yeast (not active dry) 3 Tbsp plus 1 tsp unsalted butter, melted 2/3 cup room temp water 1 3/4 tsp white vinegar

<u>Directions</u>: In a large bowl, place entire package of LC-Soft Roll Mix<sup>®</sup>. Add yeast and mix. Add butter, water & vinegar. Mix together vigorously, blending the dough for 2-4 minutes using kneading techniques to develop the membrane and developing the gluten.

For Dinner Rolls: Separate dough into 8 equal portioned balls. Place tight in a row in a sprayed baking pan or rolls form pan. Cover with plastic wrap. Place in a warm draft free area at 80-85° F for 1 hour minutes until dough more than doubles in size. Bake at 375° F. Uncover rolls. If desired brush tops with egg yolk and cream & sprinkle with salt. Bake in center of oven for 12 - 15 min.

For Hamburger, Hotdog, Sub Rolls: Separate dough into 6 equal portioned roll shapes. Spray a 9" x 12" pan, & place shapes evenly spaced, or use metal or glass form bowls, baking rings, or LC-Hamburger or LC-Hotdog Form Pans. Cover with plastic wrap. Place in a warm draft free area at 80-85° F for 1 hour until dough more than doubles in size. Bake at 375° F. in center of oven for 12 - 15 min. Rolls can be refrigerated or frozen.

## www.lowcarbfoods.com