

**BREADS AND SWEET DOUGHS No.D 045 00**  
**SYRUP GLAZE**

**Yield** 100

**Portion** 1 Quart

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
2930 cal	790 g	1 g	1 g	0 mg	1106 mg	146 mg

**Ingredient**

	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
SYRUP	2-1/3 lbs	3-3/8 cup	
WATER	1 lbs	2 cup	

**Method**

- 1 Combine syrup and water. Bring to a boil; boil about 5 minutes, stirring constantly.
- 2 Brush warm glaze over rolls or coffee cakes immediately after baking.