

Application Sheet

HOW TO MAKE

Hearty Sliced Pan Bread

MADE WITH

Choice Cracked Wheat Base

ITEM NUMBER

#40072

DESCRIPTION

Hearty wheat bread, with cracked grains and a touch of molasses for added texture and sweetness.

RECIPE

DOUGH

Patent Flour	100%
Water	± 70%
Fresh Yeast	± 8%
Choice Cracked Wheat Base	67%



DIRECTIONS

- 1. Mix on low for 2 minutes
- Continue on high for 9 11 minutes or until dough is fully developed. Target dough temperature 78 – 80°F
- 3. Rest dough for 5 15 minutes
- 4. Round and Divide to desired weight
- Rest dough again for 10 15 minute intermediary proof
- 6. Sheet dough, top with desired rolled grain, and place in a loaf pan
- 7. Proof for 1 hour
- 8. Bake at 380 400 F°



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